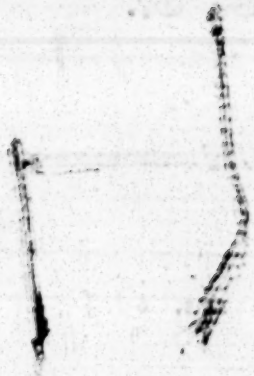
THE

COMPLETE CONFECTIONER,

&c. &c. &c.

[PRICE 10s. 6d.]



7221.

THE

COMPLETE CONFECTIONER;

OR,

THE WHOLE ART OF

CONFECTIONARY:

FORMING

A Ready Assistant to all Genteel FAMILIES;

GIVING THEM A

PERFECT KNOWLEDGE OF CONFECTIONARY:

WITH

INSTRUCTIONS,

NEATLY ENGRAVED ON TEN COPPER-PLATES,

How to decorate a TABLE with TASTE and ELEGANCE,

Without the Expence or Assistance of a CONFECTIONER.

BY A PERSON,

Late an APPRENTICE to the well-known Messrs. NEGRI and WITTEN, of BERKLEY-SQUARE.

LONDON:

PRINTED FOR THE AUTHOR;

AND SOLD BY J. MATHEWS, NO. 18, STRAND,

M DCC LXXXIX.

[Price 10*s.* 6*d.* neatly bound.]

Entered at Stationers Hall.

MUSEUM
BRITAN
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*** Since the firſt Propoſals were printed, the Author has ſeen a Book entitled The Confectioner's and Houſe-keeper's Aſſiſtant, written by a Mrs. Glaſs, which has obliged him to change the Title of his Book, leſt the Public ſhould conſider it the ſame, or ſome ſuch ſpurious Production.

PREFACE.

WHILE the paths of literature, under the foſtering guidance of aſſiduity and emulation, daily acquire new ornament and additional improvement, it is rather with ſurpriſe we perceive thoſe occupations undiſplayed that conduce to our immediate intereſt. Whilſt we conſider the manifeſt advantage that would

would undoubtedly accrue to numbers by unfolding a knowledge of Confectionary, it appears rather extraordinary that the contracted ideas of ſelf-intereſt have as yet ſo uniformly taken place as to prohibit a publication on the ſubject: the vaſt expence attending the inſtructions given by thoſe even poorly qualified, has in a great meaſure kept it concealed from the obſervation of many, whoſe proſpects in life might turn upon a ſituation where it would infinitely ſerve: thoſe unprovided females in particular, who wiſh to improve, and perhaps to excel, however narrow their abilities

lities, will find in the following ſheets wherewith to ſatisfy their deſires with regard to every information in the buſineſs.

The opportunities the author has had, however extenſive, would not have enabled him to complete his project, did he not make uſe of a long ſeries of obſervation, connected with the cleareſt care and attention; the ſucceſs of his hopes and expectations, muſt naturally depend upon the judgment and candour of his reader. Could his wiſh to be of ſervice be poſſibly diſtinguiſhed in a ſelected point of view from the work

work itſelf, it would ſcreen from cenſure any miſtake he might have unwarily fallen into; the latter however (as he has endeavoured) he hopes he has completely avoided; for, on the moſt ſteady reviewal, nothing appears either deficient or redundant. But as he has ſurrendered his exertions to a voluntary trial, he is happy in the conſideration that he is to appear before a tribunal, where, if the effects of his labours prove ſatisfactory, he cannot poſſibly fail of a reward in commendation; and, if in any manner deficient, of being treated with favourable lenity.

CON-

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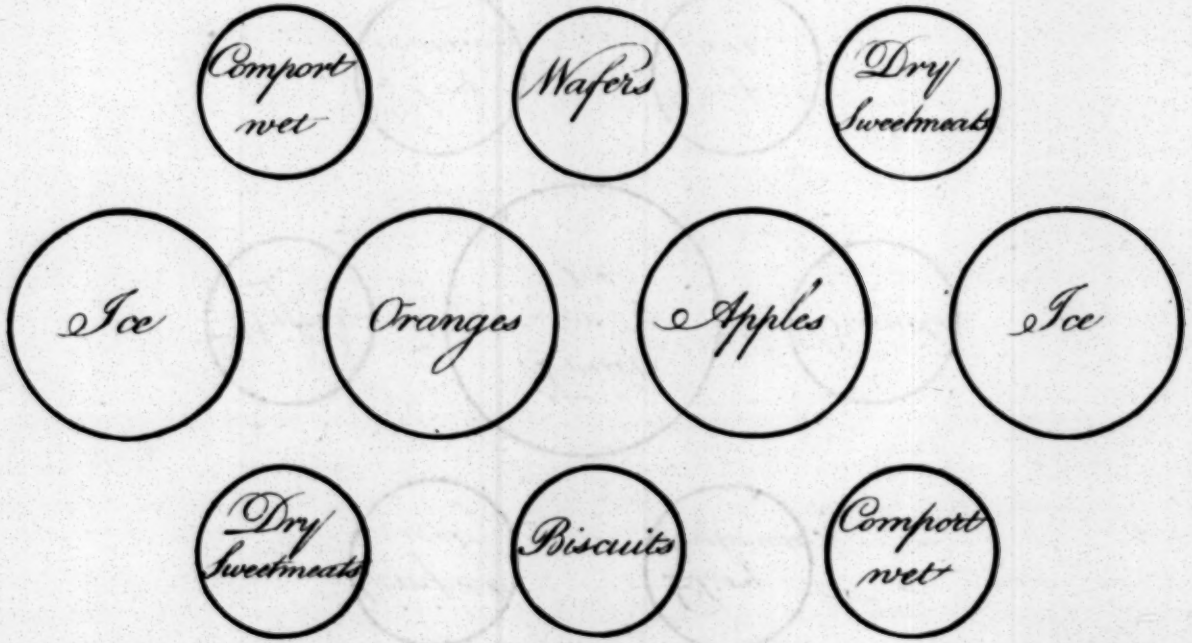
THE

Plate 1

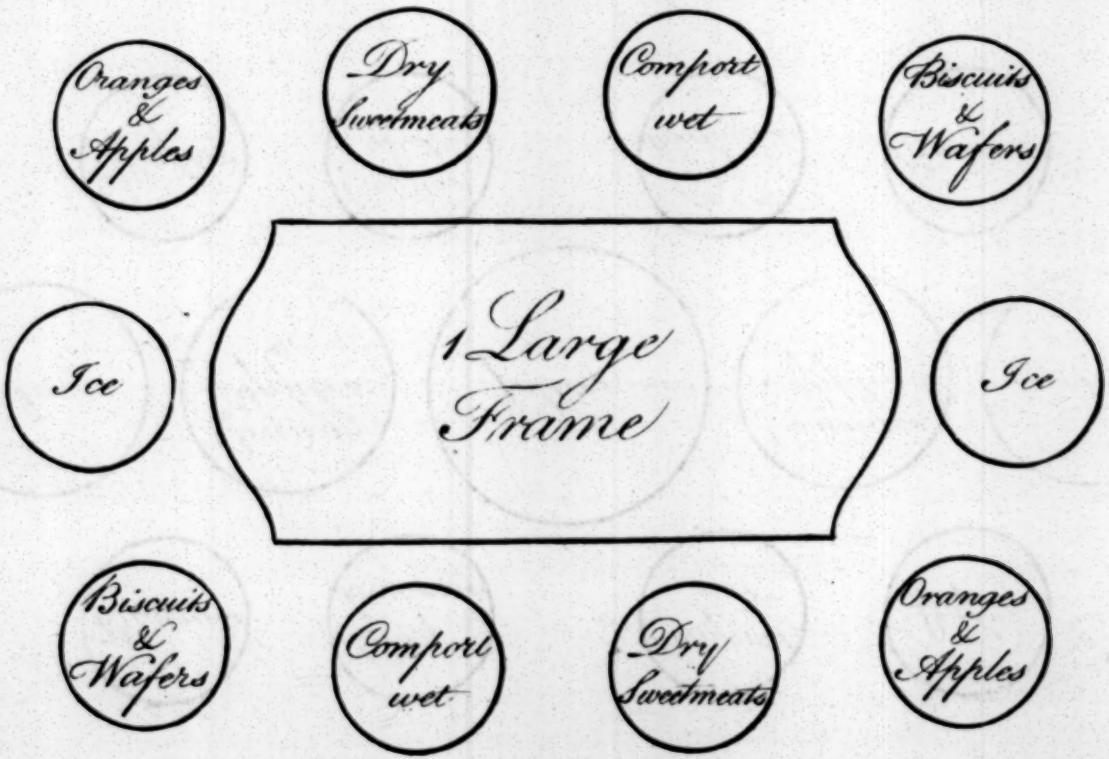
Dry sweetmeats
Biscuits
Compote wet
Fruits or Ice
Compote wet
Wafers
Dry sweetmeats

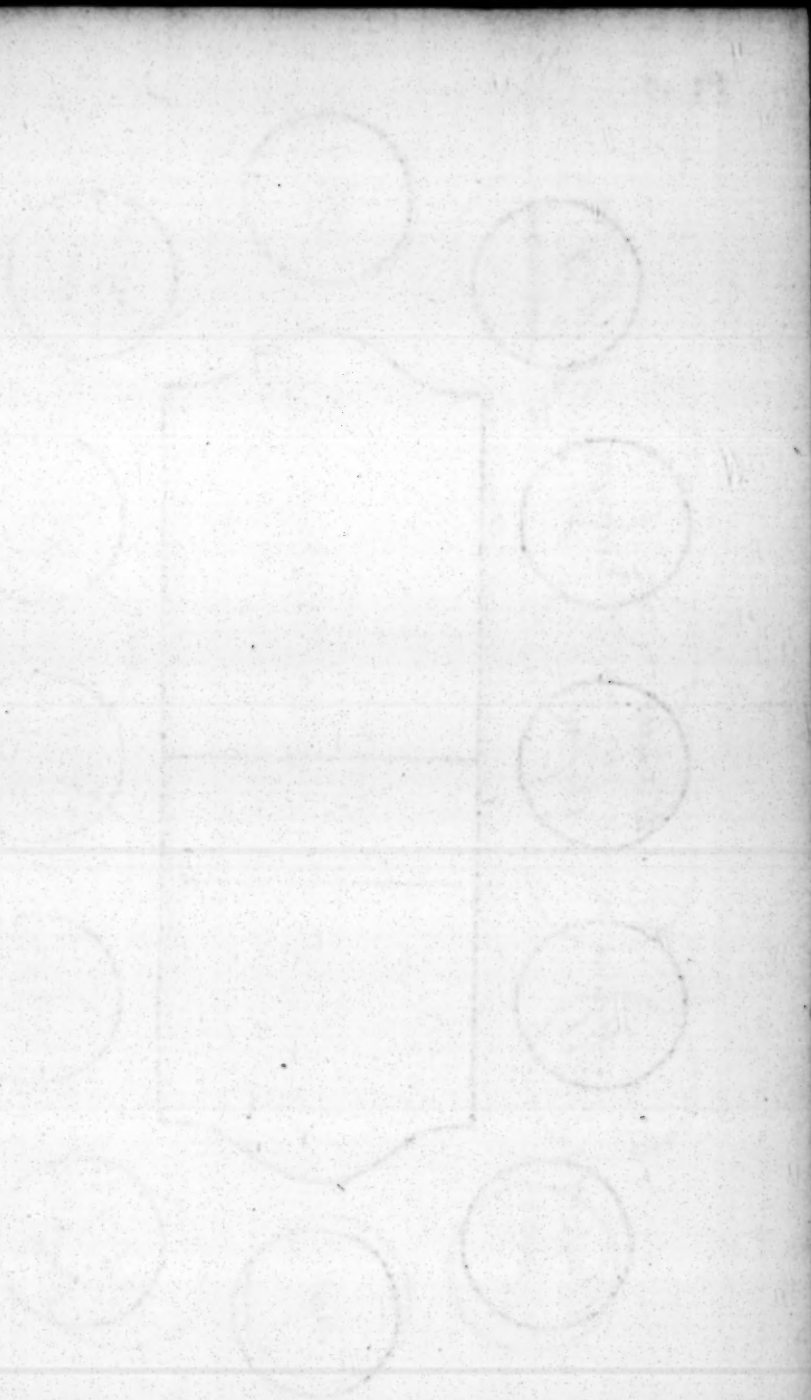

Comport wet
Wafers
Dry Sweetmeats
Ice
Oranges
Apples
Ice
Dry Sweetmeats
Biscuits
Comport wet

Pl. 3

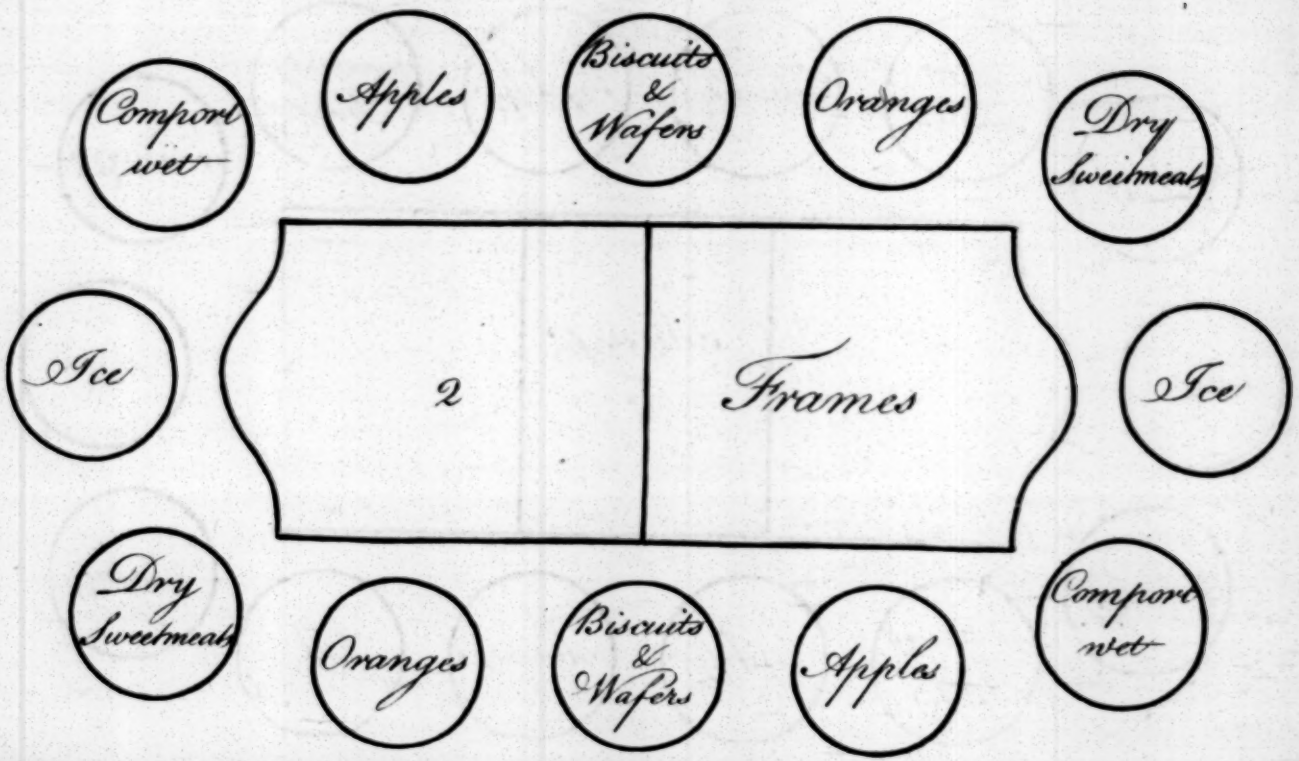
Ice
Biscuits
Oranges. Apples. &c.
Dry sweetmeats
Wafers
Compote wet
Jellies. &c.
Compote wet
Oranges. Apples. &c.
Dry sweetmeats
Ice
Wafers
Biscuits

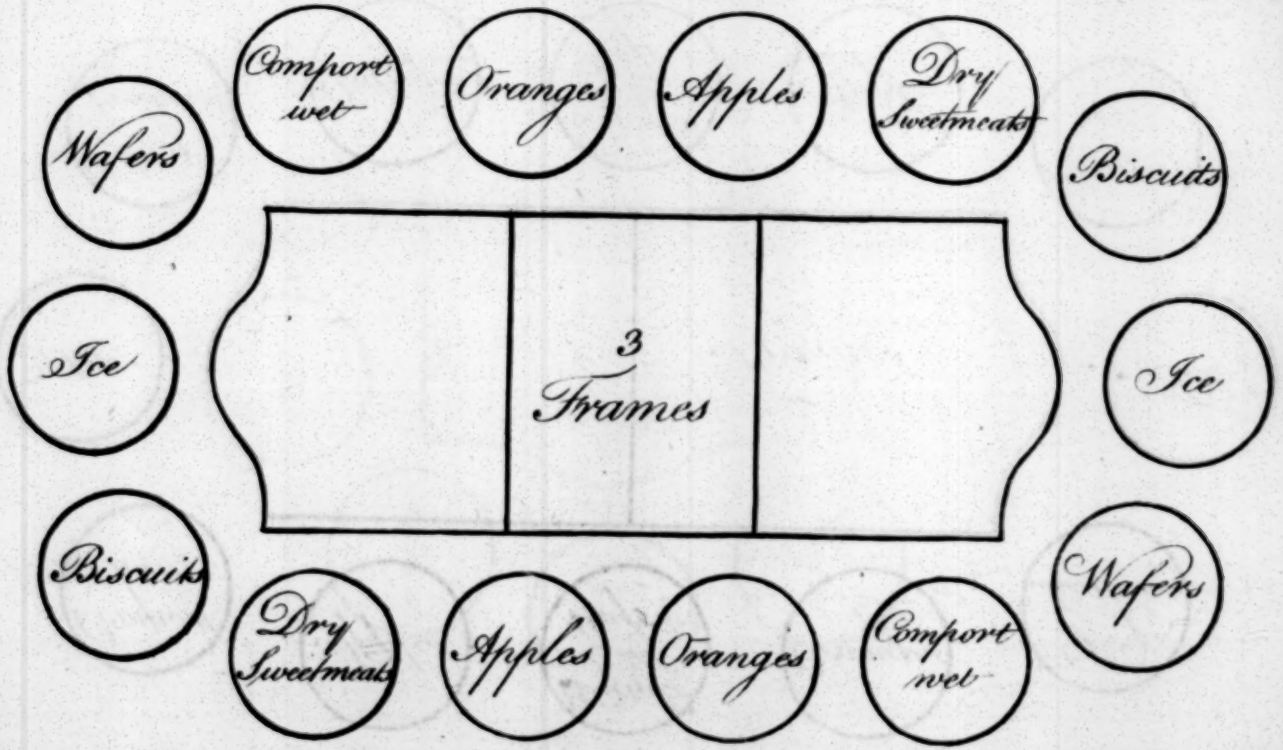
Pl. 4


Oranges & Apples
Dry Sweetmeats
Comport wet
Biscuits & Wafers
Ice
1 Large Frame
Ice
Biscuits & Wafers
Comport wet
Dry Sweetmeats
Oranges & Apples

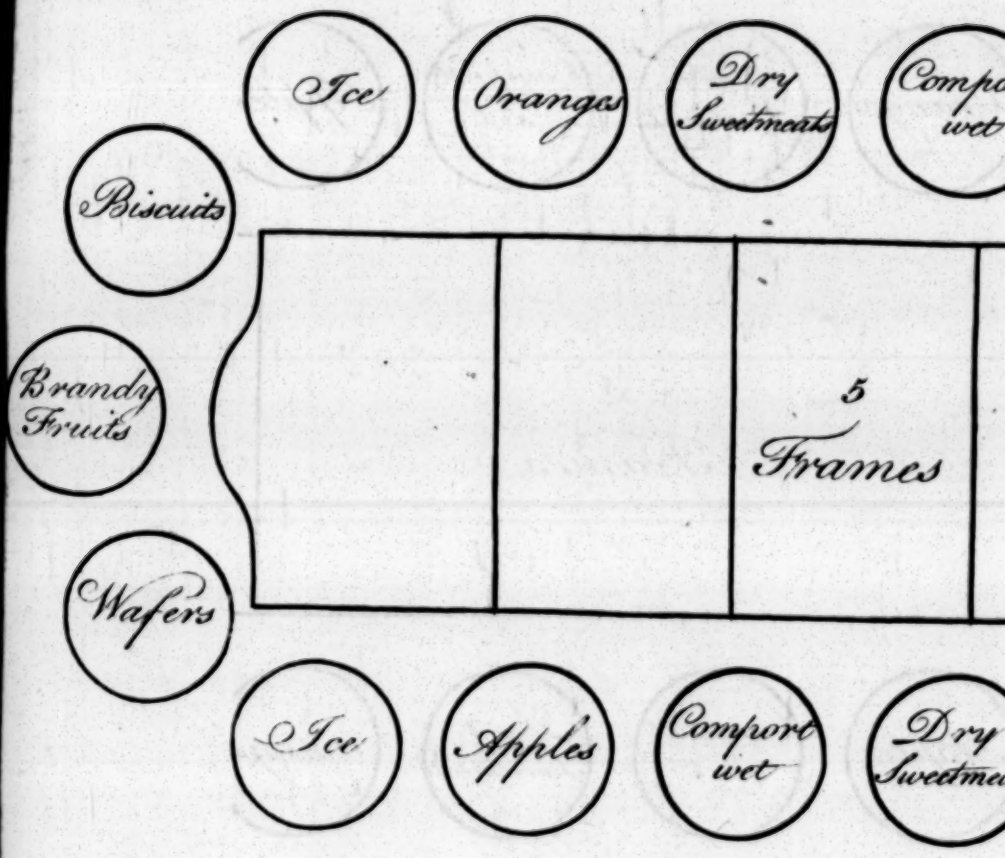


Pl. 5


Comport wet
Apples
Biscuits & Wafers
Oranges
Dry Sweetmeats
Ice
2
Frames
Ice
Dry Sweetmeats
Oranges
Biscuits & Wafers
Apples
Comport wet


Compote wet
Oranges
Apples
Dry Sweetmeats
Wafers
Biscuits
Ice
3 Frames
Ice
Biscuits
Wafers
Dry Sweetmeats
Apples
Oranges
Compote wet

Pl. 7


Ice
Oranges
Dry Sweetmeats
Compo wet
Biscuits
Brandy Fruits
5 Frames
Wafers
Ice
Apples
Comport wet
Dry Sweetmea

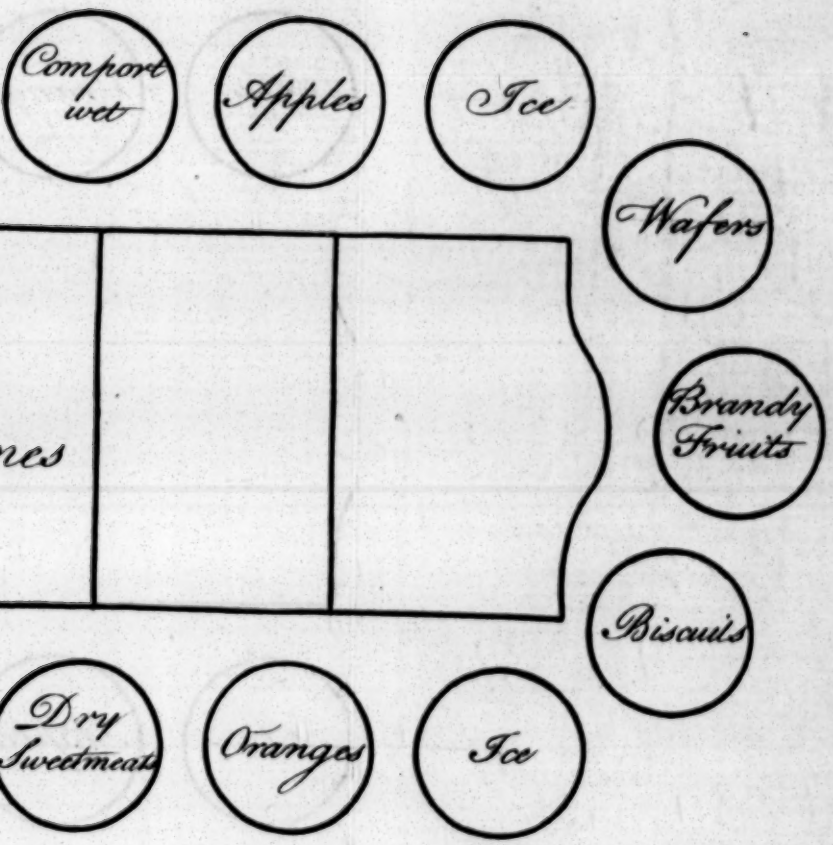
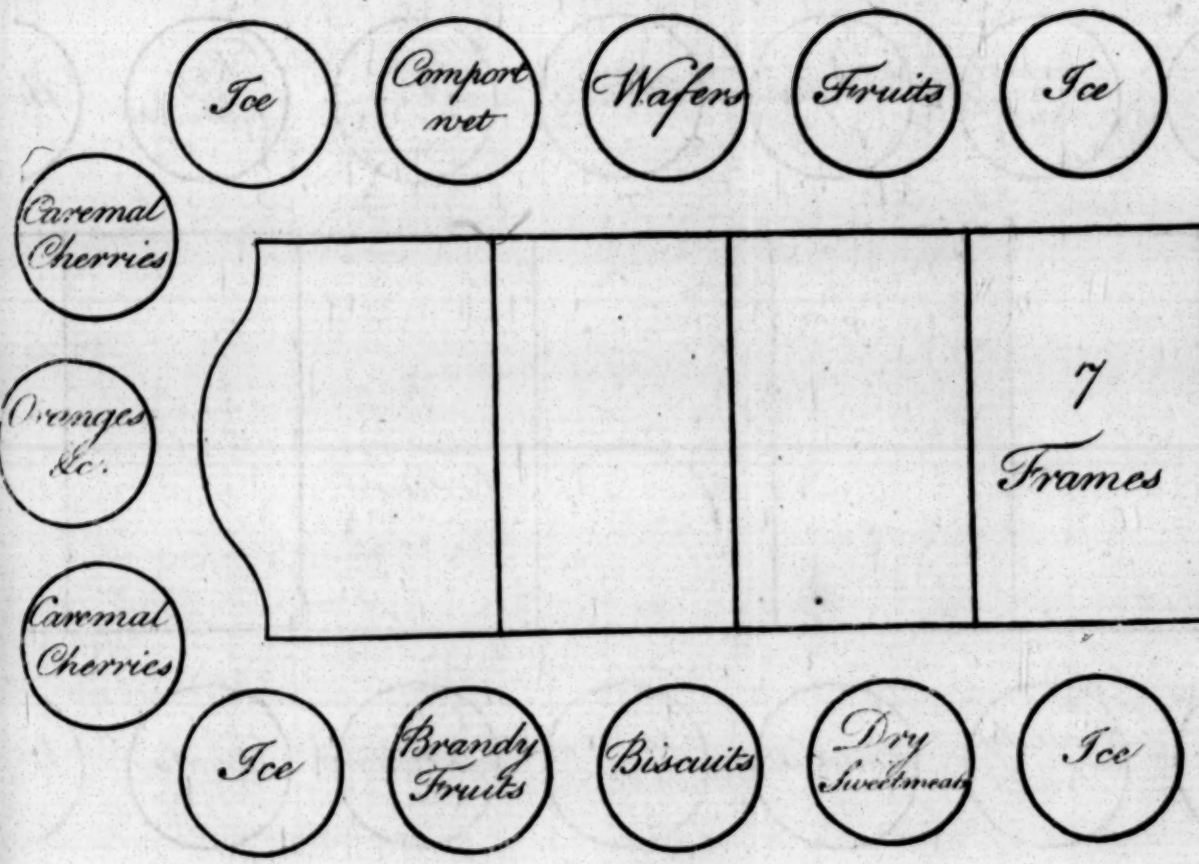

Comport wet
Apples
Ice
Wafers
Brandy Fruits
Biscuits
Ice
Oranges
Dry Sweetmeats

Plate 8


Ice
Comport wet
Wafers
Fruits
Ice
Caremal Cherries
Oranges &c.
Caremal Cherries
7 Frames
Ice
Brandy Fruits
Biscuits
Dry Sweetmeats
Ice

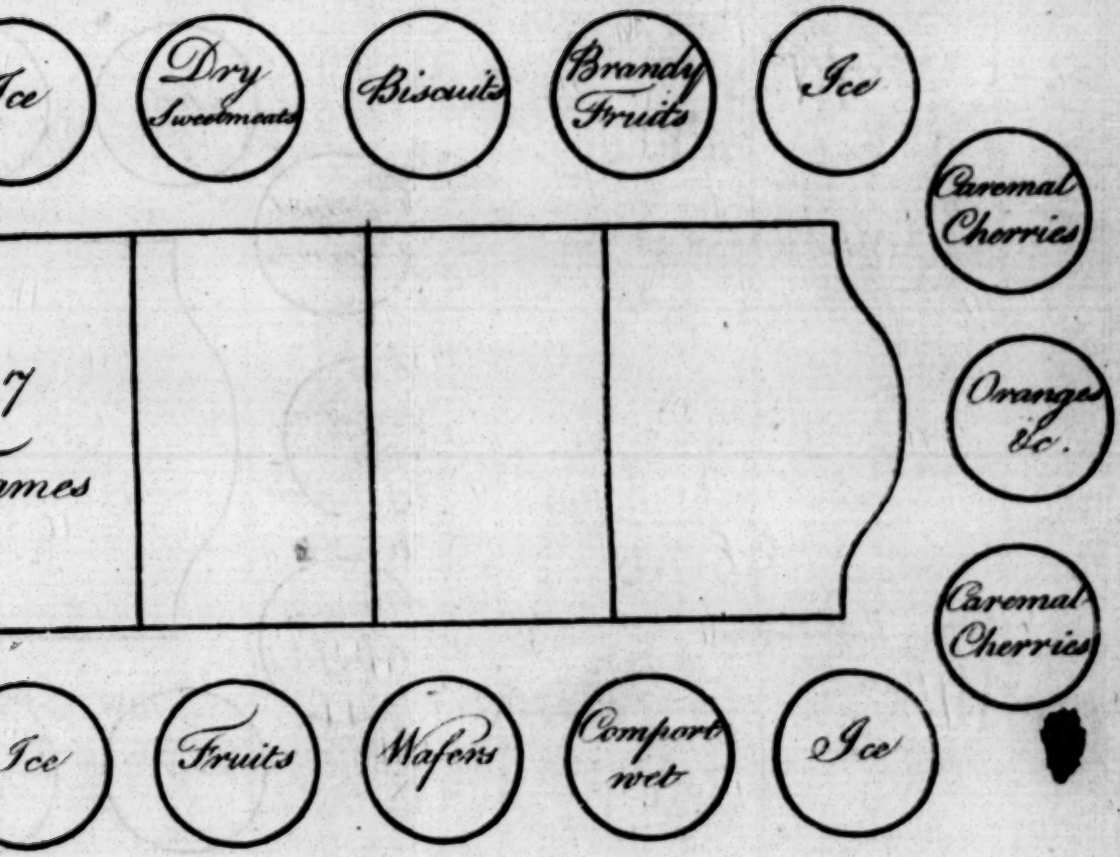
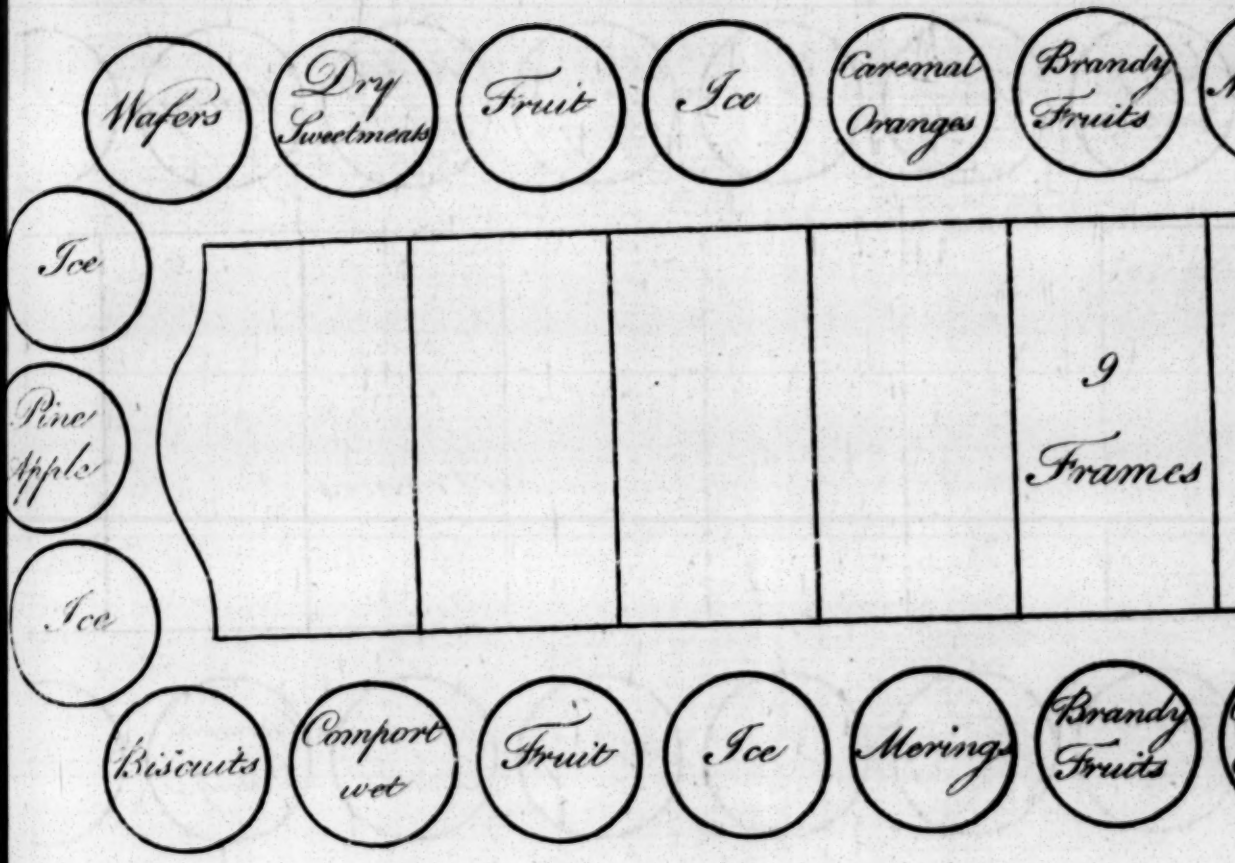
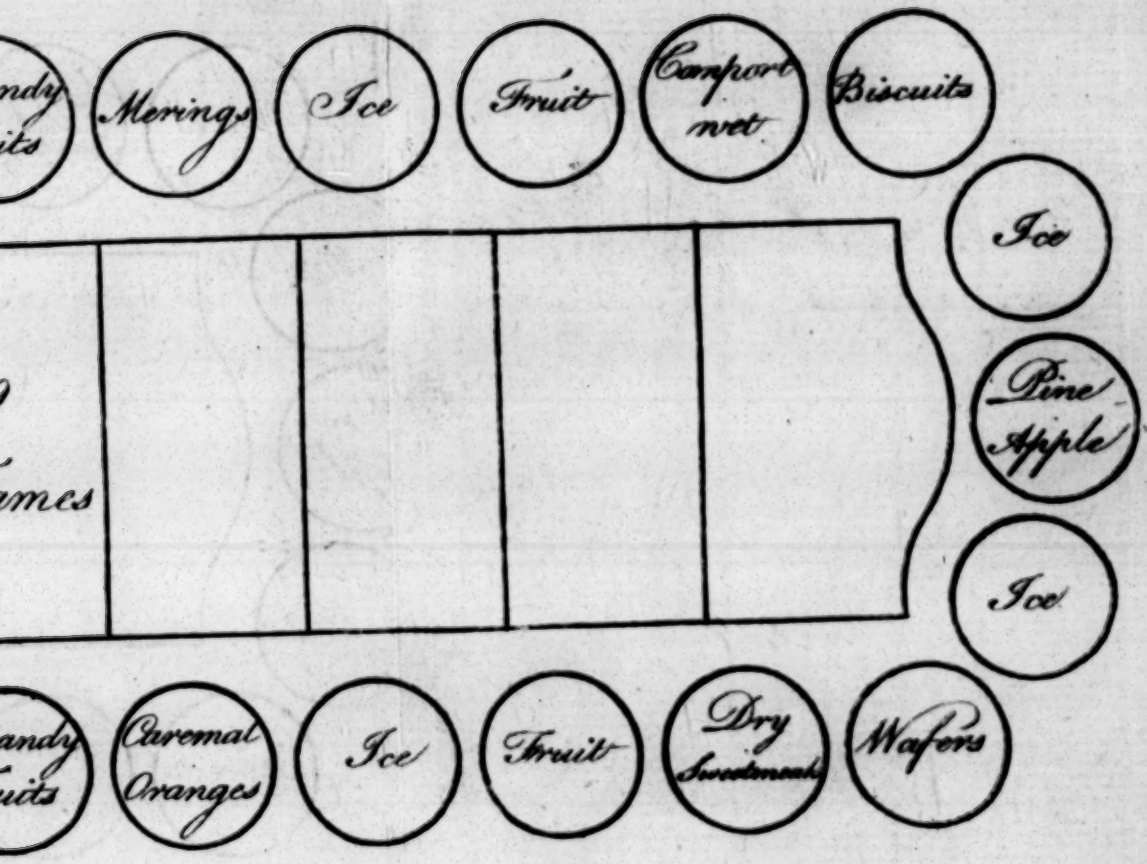

Ice
Dry Sweetmeats
Biscuits
Brandy Fruits
Ice
Caremal Cherries
7
mes
Oranges &c.
Caremal Cherries
Ice
Fruits
Wafers
Compart wet
Ice

Plate 9


Wafers
Dry Sweetmeats
Fruit
Ice
Caremal Oranges
Brandy Fruits
Ice
Pine Apple
Ice
9 Frames
Biscuits
Comport wet
Fruit
Ice
Merings
Brandy Fruits


ndy its
Merings
Ice
Fruit
Comport nut
Biscuits
Ice
Pine Apple
Ice
mes
andy uits
Caremal Oranges
Ice
Fruit
Dry Sweetmeats
Wafers

THE

Complete Confectioner.

No. 1. *Fine Savoy Biſcuits.*

BREAK twelve eggs and put the yolks in a baſon, then put in twelve ounces of powdered ſugar with the yolks, then raſp the rind of four lemons, and mix and ſtir the rind up with the yolks and ſugar, and beat them with a wooden ſpoon ten minutes, then whiſk the whites in a copper pan, but do not leave whiſking them till they are almoſt ſtrong enough to bear an egg, or they will go to water and be ſpoiled, and when you

think you have whiſked them enough, then mix the yolks with them, with a wooden ſpoon as light as poſſible, when it is mixed well, take ten ounces of fine flour as dry as poſſible, and ſtir it up with the eggs and ſugar, but not too much, only till it mixes with the eggs; then take a ſmall tea-ſpoon and take out a ſpoonful of the batter and pull it along the paper, and as you pull the ſpoon along the paper puſh the batter down with your finger, ſo as to make the biſcuit about three inches long, and about half an inch wide; then ſift ſome ſugar over them before you put them in the oven, which muſt be very hot, but be careful that they are not burnt, for they ſoon ſcorch if you do not watch them; and when they are done, cut them off the paper whilſt they are hot.

No. 2.

No. 2. *Fine Spunge Biſcuits.*

TAKE three quarters of a pound of powdered ſugar, and put it in a baſon, and take twelve eggs and break the whites into a copper pan, and put the yolks in with ſugar, and beat the ſugar and yolks together with a wooden-ſpoon, till you ſee the ſugar and yolks blow up in bladders of wind; then whiſk the whites well till they are almoſt fit to bear an egg on them; then mix the yolks and the ſugar with the whites, with a large ſpoon very lightly, and ſtir them as little as poſſible, only till you ſee the whites and yolks are juſt mixed; then take ten ounces of fine flour and mix well with the eggs; then butter the tin moulds well, before you put the batter in them, otherwiſe you will not get them out when they are baked, and when you have filled the tins, ſift a lit-

tle powdered ſugar on the top of them, before you put them in the oven; it makes them a very fine ice: let your oven be moderate, and when baked take them out of the tins while they are hot, for they will come out the better when hot.

No. 3. *Orange Heart Biſcuits.*

TAKE three quarters of a pound of powdered ſugar, and put in a pewter baſon, and put in thirty yolks of eggs with the ſugar, and take ſeven preſerved orange peels and pound them in a mortar very fine, quite to a paſte, then take a handful of ſweet and half a handful of bitter almonds, and pound them very fine, and mix them with a little orange flower water; then put four eggs, yolks and whites together, and put them in the baſon with the ſugar, eggs, and peel, and mix them all well together with

with a wooden ſpoon in each hand, and beat them till you ſee the batter riſe very much, though you can hardly beat them too light, beat them till it turns quite white, and puffs up in bladders; then put in half a pound of ſifted flour, and mix it with the batter very lightly; then butter the hearts, fill them, and ſift a little powdered ſugar over the top of them, before you put them in the oven, which muſt be rather quick, but not too hot, otherwiſe they will not be light, and take them out of the tins while they are hot.

No. 4. *Naple Biſcuits.*

TAKE one pound and a half of Liſbon ſugar, put it into a little copper ſaucepan, and three quarters of a pint, of wine meaſure, of water, in with the ſugar, and one ſmall cup full of orange

flower water, and boil the ſugar with the water till it is all melted; then break twelve eggs, whites and yolks together, whiſk them well, then pour the Liſbon ſyrup boiling hot in with the eggs, and whiſk them as faſt you can, at the time of pouring in the ſyrup, or the eggs will ſpoil, and when you have poured it all in, keep whiſking it till it is quite cold and ſet, and when it is cold, take one pound and a half of flour, and mix it as light as poſſible; then put two ſheets of paper on the copper plate you bake on, then take one ſheet of paper, and make the edges of it ſtand up about an inch and a half high, and pour your batter in it, ſift ſome powdered ſugar over it, and put it in the oven, and attend it carefully, to prevent its burning, on the top; do not leave the oven one minute; when you think it is near baked enough; and when baked, take it out in the paper,

per, and let it ſtand till cold, then turn it over, and wet the bottom of the paper, till the paper comes off with eaſe, then cut it to what ſize you like: you may bake it in ſmall tins if you pleaſe.

No. 5. *Syringe Biſcuits.*

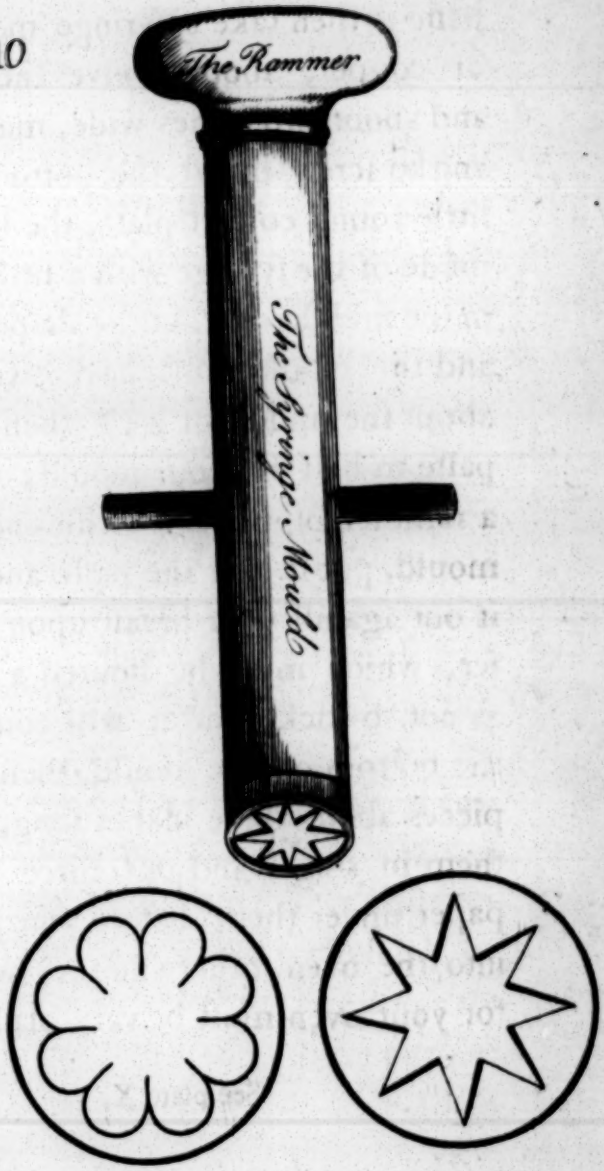
TAKE one pound of ſweet almonds, and pound them im a marble mortar very fine with whites of eggs, but be careful not to make them too wet with the eggs, only juſt wet enough to prevent the almonds from getting oily, and when you find they get rather dry, then put another white of an egg in them, and pound them ſo fine, till you can ſcarce feel the leaſt lump of an almond in it; then raſp the rind of ſix lemons very fine, and put in two pounds and a half of powdered ſugar, and mix the ſugar, almonds, and the peel altogether as a

paſte; then take a ſyringe mould made of copper, about twelve inches long, and about two inches wide, made round, and to ſcrew off at the bottom, with a little round copper plate, the ſize of the inſide of the ſyringe with a little hole cut in the middle of it, in the ſhape of a ſtar, and the mould muſt have two handles about the middle of it; * then roll your paſte to half fill your mould; then take a rammer of wood the thickneſs of the mould, put it over the paſte and ſqueeze it out againſt your breaſt upon the dreſſer, which muſt be floured a little, ſo as not to ſtick, and it will come out at the bottom of the mould, then cut it in pieces about three inches long, and join them in rings, and put three ſheets of paper under them, before you put them into the oven, otherwiſe they will burn, for your oven muſt be very briſk.

See plate X.

No. 6.

Plate 10



No. 6. *Robe de Chambre Biſcuits.*

TAKE ſyrup of ſugar, and boil it over a briſk charcoal fire, till it comes to carimile, then have ſome jordan almonds ready, and put them into the carimile ſugar, ſtir them up with a large wooden ſpoon over and over, till you ſee they are covered with ſugar and dry, then throw them into a wooden ſieve, and pick them that ſtick together and break them off, then make ſome iceing with whites of eggs and powdered ſugar, and a little orange flower water, and put the almonds into the iceing, and ſee them well covered with it, then put two ſheets of paper on the plate, and put your biſcuits at a convenient diſtance from each other, ſo as not to touch; let the oven be moderate to colour finely the iceing, and when they come out, let them

them ſtand till they are cold, before you take them off the papers.

No. 7. *Common Savoy Biſcuits.*

BREAK ſix eggs in a little copper ſauce-pan, with half a pound of powdered ſugar, whiſk the eggs and ſugar very light, keep whiſking them half an hour; then mix half a pound of ſifted flour with the eggs and ſugar with a wooden ſpoon; then take a tea-ſpoon, and one ſpoonful of batter and pull it along the paper, and as you pull the ſpoon along the paper, puſh the batter down with your finger, ſo as to make the biſcuit about three inches long, and about half an inch wide; then ſift ſome ſugar over them, before you put them in the oven, which muſt be very hot, but be careful that they are not burnt, for they ſoon ſcorch if you do not watch them,

and

and when they are done, cut them off the paper whilſt they are hot, &c.

No. 8. *Sweetmeat Biſcuits.*

TAKE ſome Naples biſcuits that have been baked, and cut them in ſmall pieces, about an inch and a half ſquare, and about one inch thick, and lay them on your wire, and put them in the oven juſt to criſp them, then make ſome iceing with whites of eggs, and ſugar and orange flower water, and dip one ſide of the biſcuit in it; then cut ſome ſweetmeats in ſmall pieces, ſuch as lemon and orange peel, and angelico, and juſt throw over the top of them, put them on your wire: you need no paper under them, then put them in the oven to harden the iceing, and they are done.

No. 9. *Monkey Biſcuits.*

TAKE ſix eggs and break the whites and yolks ſeparate, and mix the weight of ſix eggs of powdered ſugar with the yolks, and beat them well together, then put the whites in a copper pan, and whiſk them well, and put a little cinamon pounded in with the yolks and ſugar, then mix the yolks and ſugar with the whites; then take four eggs and the weight of them of ſifted flour, then mix and ſtir them altogether; then lay three or four ſheets of paper on your plate you bake on; and take a tea ſpoonful of batter, and put it on the upper ſheet of paper, then make them round and about the ſize of a half crown piece, and join two of them together with the ſpoon; and ſift a little powdered ſugar over them, and put them in the oven, watch them for they are not long a baking

a baking, and when they come out, cut them off the paper while they are hot, and put the two under ſides of them together.

No. 10. *Spice Biſcuits.*

TAKE three pounds of flour; and three pounds of ſweet almonds cut in half, and put them with the flour and three ounces of ſpice, ſuch as cinnamon and mace pounded, and one pound of powdered ſugar, and mix them altogether on your dreſſer, then take three pounds of Liſbon ſugar, and put it in a ſaucepan with ſome water and juſt boil it, and then mix it with the reſt of the ingredients on the dreſſer, and when it is all mixed to a paſte, heat your oven very hot, and put three papers next your plate, then roll your paſte to the ſize of a large rolling pin; then put it on your paper,

paper, and flat it down with your hand about three inches wide, but higher in the middle than at the ends, then put them in the oven, and when they are baked take them out while hot, cut them with a ſharp knife, about the eighth part of an inch thick, in the form of a ruſk, and you will ſee the almonds look very well cut in them.

No. 11. *Toad in a Hole Biſcuits.*

TAKE one pound of ſweet, and one ounce and a half of bitter almonds, and pound them in a mortar very fine with water, then one pound and a quarter of Liſbon ſugar, and mix it very well with the almonds: do not make it too thin, and remember there are no eggs in this, then put one ſheet of paper on your wire, and ſome wafer paper on that, then take a ſpoon and make your biſ-

cuits

cuits round on the wafer paper, about the ſize of a half crown piece; then put one or two dried cherries in the middle of them; and ſift ſome powdered ſugar over them, and put them in the oven, which muſt have a moderate heat, and when they come out, cut the wafer paper round them, but leave the paper at the bottom of them.

No. 12. *Millefruit Biſcuits.*

TAKE a quarter of a pound of preſerved orange peel and cut it in pieces about half an inch long, and not quite a quarter wide; then take ſix ounces of angelico, cut it the ſame way, and a quarter of a pound of preſerved lemon peel, and ſix ounces of ſweet, and one ounce of bitter almonds, and let all theſe be cut the ſame way as the orange peel, and put ſome whites of eggs, ſugar, and orange

orange flower water in a baſon, and make an iceing; then put all theſe into it, and paper your plate with three papers, and make them what ſize you chuſe, then take a little bruſh and touch them here and there with a little cochineal colour, it will make them look well: let your oven not be too hot, only juſt to dry the iceing, as it will ſtick together well, let them be cold before you take them off, and they will be like a piece of a rock, &c.

No. 13. *Maſapan Buiſcuits.*

TAKE one pound of ſweet almonds and pound them very fine, ſo fine, that you can ſcarce feel the leaſt lump, you may uſe water to them; then take one pound of powdered ſugar, and put the almonds and ſugar in a clean ſaucepan, and have a clear charcoal fire, but not fierce;

fierce; ſtir them together over the fire with a wooden ſpoon, till the paſte leaves the pan and keeps itſelf together, but keep ſtirring it all the time, and be careful that it does not burn to the pan; put it on a dreſſer with a little flour under it, and work it up well with your hands till it hangs well together; then roll ſmall pieces of it about three inches long and about half the thickneſs of your little finger, join the ends of them, and make them in round rings; put them on the back of a wooden ſieve, and put them in a ſtove or any dry place where there is ſome warmth to come to them, let them ſtay two or three days till they are quite hard, and when you want to bake them, take about eight whites of eggs, and put in a baſon, mix ſome powdered ſugar with them, and with a wooden ſpoon in each hand beat it well; put a cup full of

orange flower water in it beat well; add more powdered ſugar to it if there is occaſion, to make it a proper thickneſs, and beat it about a quarter of an hour till you ſee it puff up and riſe; take a wire and put your biſcuits in this iceing in the baſon, and take them out and turn them inſide down with your finger on this wire, and let the iceing run through this wire into another baſon until you ſee your rings quite through, then lay three ſheets of paper on the plate, let the oven be very ſlow, and put them in, only until the iceing is ſet and they begin to change colour, then take them out and let them ſtand till they are cold before you take them off.

No. 14. *Judges Biſcuits.*

TAKE ſix eggs and break them into a copper pan, yolks and whites together,

ther, whiſk them well for about five minutes, mix half a pound of powdered ſugar with the eggs, and whiſk them for ten minutes, put as many carraway ſeeds as you think proper, and half a pound of ſifted flour, mix it well with a wooden ſpoon, and put three papers on your plates; then take a ſpoon and drop them on papers about the ſize of a crown piece, ſift ſome powdered ſugar over them, let them be rather thick in the middle, and the oven rather ſharp, and when they come out, cut them off the paper while hot.

No. 15. *Queen Cakes.*

TAKE one pound of the beſt butter, and rub it well with your hand in the preſerving pan until it is as fine as cream, then take twelve eggs, yolks and whites together and whiſk them well in

another pan over a gentle fire, mind they do not burn, for they will without great care; take twelve ounces of powdered ſugar, and put with the eggs, keep whiſking them for three minutes, put the eggs and the ſugar over the fire again and whiſk them, and be careful it does not burn at bottom, when it is pretty warm take it off and whiſk it till it is cold, then mix it well with your hand; take one pound of ſifted flour, and twelve ounces of currants well picked and waſhed, mix them well with the reſt, butter your tin hearts, and put them on your plate, with three or four papers under them, your oven muſt be quick, but if you find it too hot for the top put a ſheet of paper over them to keep them from burning.

No. 16.

No. 16. *Yarmouth Biſcuits.*

TAKE ſix ounces of currants, waſh and pick them very clean, dry them well, rub a little flour among them to make them white, and put half a pound of powdered ſugar with the currants upon a clean dreſſer; add twelve ounces of flour ſifted, and half a pound of the beſt freſh butter you can get; break three eggs, and mix all the ingredients together to become a paſte, that you can roll it on the dreſſer, the thickneſs of an eighth part of an inch, and then cut them out either round or what ſhape you fancy.

N. B. Your oven muſt be rather hot, and put two or three ſheets of paper under them, do not bake them too much, only juſt make them brown.

No. 17. *Kings Biſcuits.*

TAKE half a pound of butter and work it about in a baſon with a wooden ſpoon, then take ſix eggs and whiſk them well; put half a pound of powdered ſugar in them and whiſk them about ten minutes; mix the eggs and ſugar with the butter, then take ſix ounces of currants well waſhed, and put them with the eggs, and ſix ounces of flour and mix it well altogether, put three ſheets of paper on the plate, take a tea-ſpoon and drop the paſte on the paper about the ſize of a ſhilling, put them in a ſharp oven, and cut them off while they are hot.

No. 18. *Chocolate Biſcuits.*

TAKE a quarter of a pound of chocolate, and put it on a tin, over a ſtove to

to make it warm, then put a pound of powdered ſugar in a baſon, and when the chocolate is quite warm and ſoft, put it in with the ſugar, and mix it well with about eight whites of eggs, if you find it too thin, mix more powdered ſugar with it juſt to bring it to a paſte, ſo that you can roll it in lumps as big as walnuts: let your oven be moderate, put three papers under them, let the oven juſt raiſe them and make them criſp and firm, and let them be quite cold before you take them off the paper.

No. 19. *Italian Water Biſcuits.*

TAKE ſix eggs and break them, put the yolks and whites in a copper pan with the weight of the ſix eggs of powdered ſugar, whiſk them well for half an hour: take ſix more eggs and

the weight of them of ſifted flour, mix it with them, cut a piece of wood about the ſize of the top of a large breakfaſt cup, but not thicker than the eighth of an inch, in the form of a round ring, with a piece projecting from it to hold by as a handle; take a table ſpoonful of the batter, and with a large knife ſpread it to the thickneſs of the wood until the ring is filled up; lay your knife on the paper cloſe to the wood, and lift the wood up, and you will ſee your cake on the paper: put as many of them on the paper as you can without touching each other; let your oven be very hot, and they will be baked in five minutes, but take care they do not burn at bottom; when they are done let them ſtand until they are quite cold, then wet the other ſide of the paper and they will come off eaſily,

put

put them into the oven afterwards, to dry criſp.

No. 20. *Water Cakes with Carraway Seeds.*

TAKE three pounds of powdered ſugar and four pounds of ſifted flour, mix the flour and ſugar together on a clean dreſſer with half water and half whites of eggs, and as many carraway ſeeds as you think proper, mix all together ſo as to make it a very fine paſte, that you can roll it on the dreſſer and the thinner the better, cut out the ſhape you like with a tin cutter; round and ſcolloped is the general faſhion, but vary the ſhape to your own fancy, roll them very thin and they will be the criſper, for if they are not criſp they are not worth eating; put them on a ſheet of paper and rather a ſlow oven, and if you think it too hot, put as many

ſheets

ſheets of paper as you think fit to prevent them from being burnt, bake them very little ſo as juſt to change the colour of them, and butter that ſheet of paper you put them on that they may come off eaſily.

No. 21. *French Ruſks.*

TAKE a clean copper pan and break into it as many eggs as the yolks will make the weight of a pound, uſe no white in this ingredient, take one pound and a half of powdered ſugar and put in with the yolks of eggs, with a large wooden ſpoon ſtir them up well together about ten minutes, put in three handfuls of carraway ſeeds, and two pounds of flour and mix all together, roll your paſte on a clean dreſſer in a roll about fourteen inches long and the thickneſs of a large rolling pin,

paper

paper your plate with three ſheets of paper beſides the ſheets your paſte is on, lay the paſte in a long roll on the paper, and flat it down with your hand, let it be about one inch high in the middle of the paſte, and flat it down toward the edges, rather to a point, and after they are baked, wet the paper that they may come off whilſt they are warm, and be careful not to bake them too much, or they will not cut without breaking, then with a ſharp knife, cut them about a quarter of an inch thick, in the form of a ruſk, and lay them flat on the wire, and put them into the oven ſo as to make them criſp and dry, and they are done.

No. 22. *Fine Sweetmeat Gingerbread Nuts.*

TAKE two pounds of the beſt treacle and put it in a large baſon; then take

take half a pound of the beſt freſh butter, and carefully melt it, not to oil, pour the butter to the treacle, and ſtir it well as you pour it in; add three quarters of an ounce of the beſt pounded ginger, and put in with it, two ounces of preſerved lemon and orange peel cut very ſmall; and two ounces of preſerved angelica, likewiſe cut very ſmall; and one ounce of corriander ſeed pounded, and one ounce and a half of carraway ſeeds whole, mix them well together; then break two eggs, yolks and whites together, and mix as much flour as will bring it to a fine paſte; make them the ſize you chooſe, put them on the bare tin plate, and let your oven be rather briſk.

No. 23.

No. 23. *Turtulongs, fine, for Breakfaſt.*

TAKE a quarter of a pound of butter, three ounces of powdered ſugar, one pound and a half of flour, ſix eggs, yolks and whites together, and a very little ſalt, and mix them altogether on your dreſſer, and have a preſerving pan on the fire, with clean boiling water in it, roll your batter out about four inches long, and almoſt as thick as your little finger, join it in two round rings the two ends of them, and put them in this boiling water, not too many at a time, then on the other ſide, have a baſon with cold water, and as the biſcuits ſwim on the top of the boiling water, take them out, put them in the cold water, and let them lie all night; take them out next morning and put them into a ſieve, and drain all the water

water from them; put them on your plate, without any paper under them, let your oven be very hot, and watch them, and you will ſee them riſe very much, the more they riſe the better, ſee they are not burnt, but let them be of a fine brown, and then take them out.

No. 24. *Fine Shrewſbury Cakes.*

TAKE a pound of butter, and put it in a little flat pan, rub it till it is as fine as cream; then take one pound of powdered ſugar, a little cinnamon and mace pounded, and four eggs, yolks and whites together: beat them with your hand till it is very light; then take one pound and a half of ſifted flour, work it together, and roll it on your dreſſer, to what ſize you like, only very flat, let your oven be rather ſlow, and

let

let them change their colour, then take them out.

No. 25. *Lemon Biſcuits.*

TAKE one pound of ſweet almonds, and pound them very fine in a mortar, and whites of eggs with them, be careful to temper them properly, to prevent the almonds from turning to oil, and pound them to a very fine paſte; put in three pounds of powdered ſugar, and mix it well; take ten lemons, raſp the rinds of them very fine, and mix it with the almonds and ſugar; when they are all well mixed, take a knife, and a ſmall piece of board in your hand, and try to drop off the paſte on a ſheet of paper, about half the ſize of a nutmeg, and round, put them at a convenient diſtance from each other, and put them in the oven, which

which if you find too hot, put three or four ſheets of paper, or more at bottom, as occaſion ſhall require under your biſcuits, to prevent their ſcorching, when they come out of the oven, let them ſtand till they are quite cold, and they will come off the paper very eaſily.

No. 26. *The Way to Blanch Almonds.*

FOR all biſcuits that are made with almonds, the almonds muſt always be blanched, and for every thing elſe, except it is particularly mentioned to the contrary, and the quickeſt way of blanching them, is this; *viz.* put a pan of water on the fire and let it boil, then put the almonds in for about ten minutes, drain the water from them, put them on a dreſſer and rub them as hard as you can with both your hands, and when you think they are almoſt blanched

ed, take a butcher's tray and put them in, and holding each end of the tray fan them up and down till you ſee almoſt all the ſkins are gone over, then lay them on the dreſſer again, and thoſe that are not blanched do them with your fingers, and fan them again; and when they are done keep them very dry or elſe they will get ſour.

No. 27. *French Maccaroons.*

TAKE one pound of ſweet almonds and pound them very fine in a mortar, with whites of eggs, and be careful they do not oil; then take three pounds of powdered ſugar and mix with the almonds and whites of eggs to a fine thickneſs, ſo as to come off the ſpoon well; then put three ſheets of paper on your plate, and with a table ſpoon drop them off at a little diſtance from each other

ſo as not to touch, put them in rather a briſk oven, but mind they do not burn, bake them of a very fine brown colour and criſp; then let them ſtand till they are cold, before you take them off, but if they are burnt at bottom, they will not come off at all, ſo that you muſt be very careful of them.

No. 28 *Engliſh Maccaroons commonly called Common.*

TAKE one pound of ſweet almonds, and pound them in a mortar with a gill of water, and the reſt whites of eggs according to the pounding of them, not too wet nor too dry, but you need not pound theſe almonds quite ſo fine as for the French maccaroons; then add one pound of the beſt Liſbon ſugar, and mix it well with your almonds; then take a wire, and lay one ſheet of paper on

on the wire, take ſome ſheets of wafer paper, join them, and lay them on the paper that is on the wire, put your paſte in a baſon, take a table ſpoonful of the paſte, and drop it off the ſpoon; ſift ſome powdered ſugar, over them; let your oven be pretty quick, but do not bake them much, only till the tops are of a fine brown, for theſe biſcuits muſt be rather moiſt when eaten; when they are done, take them out, and cut the wafer paper off round them, but mind and leave the wafer paper at bottom of them, and round the ſides of them.

No. 29. *Ratifie Biſcuits.*

TAKE half a pound of ſweet almonds, and half a pound of bitter almonds, and pound them in a mortar very fine, with whites of eggs; put three pounds of powdered ſugar, mix it well

with the whites of eggs, to the proper thickneſs into a baſon; put two or three ſheets of paper, on the plate you bake on; take your knife, and the ſpaddle made of wood, and drop them on the paper, let them be round, and about the ſize of a large nutmeg; put them in the oven, which muſt be quick, let them have a fine brown, and all a like, but be careful they are not burnt at bottom, elſe they will not come off the paper when baked: let them be cold before you take them off.

No. 30. *Orange Biſcuits.*

TAKE one pound of ſweet almonds, pound them in a mortar very fine with whites of eggs; take ten china oranges, raſp the rind off them very fine, and put it with the almonds; add three pounds of powdered ſugar, and mix it well,

well, if you find it too thick, put more whites of eggs to it and mix it well; then put two or three ſheets of paper under, beſide that you have put them on: let your oven have a moderate heat; drop little round pieces of paſte on your paper, about half as big as a nutmeg, and put them in the oven: let them have a fine brown, and take them off when cold.

No. 31. *Filbert Biſcuits.*

TAKE ſome Barcelona filbert nuts, and put them in a mortar to break the ſhells, pick all the ſhells from them clean, pound them in a mortar very fine, and mix whites of eggs with them; take care they do not oil; mix three pounds of powdered ſugar, with the nuts and whites of eggs to a proper thickneſs, let your oven have a moderate

heat, then with the ſpaddle and knife, drop ſmall pieces, the ſame ſize as the orange and lemon biſcuits; and put two or three ſheets of paper under them, let them be a fine brown, and all alike, and let them be cold before you take them off the paper.

No. 32. *Piſtachio Nut Biſcuits.*

TAKE half a pound of piſtachio nuts and blanch them, pound them in a mortar very fine; mix whites of eggs, and one pound of powdered ſugar in a baſon, break ſixteen eggs, and put the whites of them in a copper pan, whiſk them very ſtrong, fit to bear an egg on them, put the yolks with the ſugar and piſtachio nuts, beat them well with a ſpoon in each hand, mix the ſugar, yolks and piſtachio nuts, with the whites very lightly, then put one pound and a

quarter

quarter of flour, as lightly as poſſible; butter your ſpunge tins, and put the paſte in: ſift ſome powdered ſugar over them; before you put them in the oven, let the heat be moderate, and put three papers under the tins: do not let your biſcuits be burnt, but of a fine colour, and take them out of the tins while they are hot.

No. 33. *Orange Flower Biſcuits.*

TAKE powdered ſugar, what quantity you chooſe, and put as much white of eggs, as will make the ſugar of a thick paſte; pick ſome orange flowers, and mix as many as you like, in proportion to your quantity of ſugar, and whites of eggs, in a baſon, ſo as to be thick enough to roll in little lumps, about the ſize of a walnut; let your oven be rather ſlack or moderate; put three papers between them and the tin

plate, put them in the oven, let them riſe to a very light brown, and take them off when cold.

No. 34. *Fine Almond Faggots.*

CUT ſome ſweet almonds in halves, put them and ſome whites of eggs in a baſon together; put a little powdered ſugar, to make the almonds ſtick together, mix them well together in a baſon; put ſome wafer papers on your wire, make the almonds up in little heaps with your fingers, as big as you pleaſe; ſift a little powdered ſugar over them, before you put them in the oven, let them be a little brown, and then take them out, and cut the wafer paper off round them, that is ragged, and leave the wafer paper at the bottom of them.

No. 35. *Fine Ginger Cakes.*

TAKE four pounds of flour, and put on your dreſſer; then take a copper ſaucepan, and break ſix eggs, and mix them well with a ſpoon; put one pint of cream in them, and beat them well, put the ſaucepan over the fire, and ſtir it till it is juſt warm; put two pounds of butter into the cream and eggs; and one pound of powdered ſugar, and ſtir it over a very ſlow fire, juſt to melt all the butter; put in four ounces of pounded ginger, and when all the butter is melted, pour it all into the middle of the flour, mix it as well as you can, and when you have made it a fine paſte, roll it out with flour under it, on your dreſſer, cut them to the ſize of the top of a breakfaſt cup, and a quarter of an inch thick; put three papers under them, before you put

put them in the oven, which muſt be very hot.

N. B. Theſe are very good for the ſtomach in cold weather.

No. 36. *Freſh Apricot Biſcuits.*

TAKE ſome of the ripeſt apricots, and put them in an earthen jar, in a copper pot; fill the pot up with water round the jar, cover the jar over very cloſe, put it over the fire, and let it ſimmer for four or five hours, and then take the apricots, cut and put them in a ſieve till next morning, paſs them through the ſieve with your hand: to every two pounds of jam, put five pounds of powdered ſugar, and beat it well together with two ſpoons; then break into it eight whites of eggs, whiſk them very ſtrong, and mix them with the jam; fill your paper moulds, and put them in

in the hot ſtove, and do the ſame as you will ſee in the receipt of the barberry biſcuits, and put them in a dry box.

No. 37. *Freſh Barberry Biſcuits.*

TAKE your barberries, and put them in the oven; paſs them through a ſieve, and allow to every two pounds of barberries, five pounds of powdered ſugar, ſifted through a lawn ſieve; mix the ſugar with the barberries; break four eggs, put the whites in a copper pan, and whiſk them very ſtrong, mixing them with the jam; glaze ſome thick white paper, cut it in ſmall pieces, and make them in ſmall ſquare boxes, commonly called coffins; put the jam in as ſmooth as poſſible, and put them in a ſieve; then put them in your ſtove, and let them be in ſix or eight days; when they are dry, tear the paper off them, put them

them in your papered box, and keep them dry.

No. 38. *Freſh Damſon Biſcuits, or Refined Cheeſe.*

TAKE ſome fine damſons, and put them in a brown earthen pan; put them in the oven, and let them be, till you find that all the ſkins will come off, and that the damſons are quite baked through; then take them out, ſkin and ſtone them, paſs them through a ſieve with a ſpoon; put five pounds of powdered ſugar to every two pounds of jam, add five whites of eggs whiſked very ſtrong, mix them well with the jam and ſugar; put them in paper moulds, as you do the barberry biſcuits; let them be in the ſtove five or ſix days, when dry, take the paper off, and put them in your dry box.

No. 39. *A Small Fine Almond Cake.*

TAKE ſix ounces of powdered ſugar, and put it into a baſon; then take five eggs, and put the yolks with the ſugar; add ſix ounces of almonds, half bitter, and half ſweet, pound the almonds very fine in a mortar with the white of an egg or two, put them in with the yolks and ſugar, beat them well with a wooden ſpoon, whiſk the whites very ſtrong in the copper pan, mix the yolks and the reſt with the whites, as light as poſſible, and take two ounces of flour, ſifted very fine, and mix it with the reſt: paper the heap that you mean to bake it in, with three papers double on the inſide of the heap, and four at bottom; let your oven be very briſk, and before you put it in, ſift a little powdered ſugar over the top of it, if you find after it has been in the oven

oven a little time, that it is too hot for it on the top, put one or two ſheets of paper on the top of the cake, to prevent its ſcorching. They will not take above half an hour baking, if your oven is proper for them.

No. 40. *A Large Rich Two Guinea Cake.*

TAKE a large flat copper perſerving pan; then take four pounds of the beſt freſh butter and rub the butter very fine; take another large copper pan and break fifty four eggs, whiſking them ten minutes; put four pounds of powdered ſugar, and whiſk the eggs and ſugar together over the fire, till you find it pretty warm, take it off, and whiſk it till cold, mix it well with the butter, with your hand, and put in an ounce of mace and cinnamon pounded, and two glaſſes of brandy: cut two pounds of lemon and orange

orange peel, and citron, and one pound of ſweet almonds; take five pounds and three quarters of flour, and ſift it, put in half of it, then take four pounds of clean currants and put in.

N. B, When you have put half your flour in, then add a quarter of a pound of bitter almonds, pounded with a little powdered ſugar, juſt to keep them from oiling, put the reſt of the flour in, and paper your large heap, putting four ſheets withinſide, and at bottom, and let your oven be very briſk,

No. 41. *A Small Rich Seed Cake.*

BREAK fourteen eggs into a copper pan, whiſk them ten minutes; then take one pound of butter, and rub it well with your hand to a cream; put one pound of powdered ſugar to the eggs, and whiſk them over the fire three minutes,

nutes, then whiſk them till they are cold, afterwards mix them with the butter, with your hand as light as you can; put two or three handfuls of carraway ſeeds in, and ſome ſweet almonds cut; and a little cinnamon and mace; mix one pound and a quarter of flour, as light as you can with your hand: put three papers with inſide your heap, and four or five at bottom, and let your oven be rather briſk; when you find your cake has riſen, and the oven too hot at the top, cover it with a ſheet of paper, and it will be done in about an hour and a half, or two hours at fartheſt.

No. 42. *A Small Rich Plumb Cake.*

TAKE one pound and ſix ounces of currants, waſh and pick them very clean, then dry them, and rub a little flour with them, to make them all white; take

take one pound of butter, and put it into a copper perſerving pan, rub it with your hand quite to a cream; take another pan, and break ſixteen eggs, yolks and whites together, whiſk them about ten minutes; take one pound of powdered ſugar, put it in with the eggs, whiſk them well over the fire, and be careful it does not burn at bottom; make the whiſk go to the bottom, and when you feel they are warm, take it off; whiſk them till they are quite cold; before you put them to the butter, mix them well with the butter with your hand, put the pound and ſix ounces of currants in with it; put in one pound and a quarter of flour, and mix it with the reſt; add half a pound of citron and lemon and orange peel cut in it; and a handful of ſweet almonds cut; and a handful of bitter almonds pounded with a little powdered ſugar; half

an ounce of cinnamon and mace pounded and a glaſs of brandy; then paper your hoop, put your cake in the oven, and let it be of a regular heat.

No. 43. *Lemon Wafers.*

TAKE ſix lemons, and ſqueeze into an earthen pan; pound and ſift ſome double refined ſugar and mix it with the lemon juice; put one white of an egg in with it, and mix it up well together with your wooden ſpoon, to make it of a fine thickneſs; take ſome ſheets of wafer paper, and put one ſheet of it on a pewter ſheet, or tin plate, put a ſpoonful on, and cover the ſheet of wafer paper all over with your knife; cut it in twelve pieces, and put them acroſs a ſtick in your hot ſtove, with that ſide the paſte is on uppermoſt, and you will find they will curl; when they are half

half curled, take them off very carefully and put them up endways in a ſieve, that they may ſtand up; let them be in the hot ſtove one day, and you will find they will be all curled, and then they are done.

No. 44. *Barberry Wafers.*

BARBERRY wafers are made the ſame way as your lemon wafers, only when you have made as many lemon wafers as you want, mix a little cochineal with the reſt of the paſte, to make it of a fine pink colour, and if it ſhould too thin, put a little powdered ſugar with it, and dry them the ſame way as the lemons.

No. 45. *Orange Wafers.*

TAKE ſix china oranges, and raſp the rind of them very fine, cut them in halves, and ſqueeze them into a little pan; take three lemons, and ſqueeze them in with the orange juice and the rind; add ſome powdered ſugar ſifted through a lawn ſieve, and make it of the ſame thickneſs as you do for your lemon wafers, and dry them the ſame way with wafer paper.

No. 46. *Bergamot Wafers.*

SQUEEZE ſix lemons into a little pan; mix with them ſome double refined powdered ſugar ſifted through a lawn ſieve, ſo as to make it of the ſame thickneſs as your lemon wafers; add ſome eſſence of bergamot, and mix it well

well with one white of an egg; beat it till you ſee it is very white; if you find it grow too thick, ſqueeze one more lemon in, and mind you do not make it too ſtrong of the eſſence of bergamot, for if you do, it will become bitter, and not pleaſant to taſte; then do them the ſame way as your lemon wafers.

No. 47. *Violet Wafers.*

TAKE ſix lemons, and ſqueeze them into a little pan; add ſome fine powdered ſugar ſifted through a lawn ſieve, and mix it with the juice, till it is as thick as your lemon wafers; put ſome eſſence of violets, and mind you get your eſſence very ſtrong; put a little blue colour, ſo as to make it a very fine colour; if you find it too thin, put a little more ſugar into it, then ſpread it on the wafer paper, as your lemon wafers.

No. 48. *Peppermint Wafers.*

TAKE ſix lemons, and ſqueeze them into a little pan; add ſome very fine ſugar and one white of an egg, and beat it very well, ſo as to make it very white; put ſome of the ſtrongeſt oil of pepermint into it, ſo as to make it ſtrong enough to your palate, then do them the ſame as your lemon wafers.

No. 49. *Bergamot Drops.*

POUND and ſift ſome ſugar very fine; ſqueeze four or five lemons, and mix the juice and the ſugar together with a wooden ſpoon; drop about twenty drops of eſſence of bergamot into it, and mix it well with your ſpoon; ſtir it over the fire three or four minutes, drop them off your knife about the ſize of the orange

orange and lemon drops, and make them as round as you can, let them ſtand till cold, and they will come off well; they muſt be dropt on writing paper.

No. 50. *Black Currant Drops.*

GET half a ſieve of black currants, and put them in a pan; maſh them with your ſpaddle, and put them over the fire; bring them juſt to a boil and paſs them through a ſieve over an earthen pan, put what jelly comes from them in an earthen pipkin, and put it over the fire and let it boil for two hours, ſtir it all the time at bottom with your ſpaddle, or elſe it will burn; put in two pounds and a half of powdered ſugar, mix it with the jam and ſtir it over the fire half an hour, drop it on pewter ſheets or plates, in little drops from your knife, and put them in your hot ſtove, let them

be there till you find that they are quite dry, and then take them off with your knife.

No. 51. *Chocolate Drops.*

TAKE one pound and a half of chocolate, put it on your pewter ſheet or plate, and put it in the oven juſt to warm the chocolate; then put it into a copper ſtewpan, with three quarters of a pound of powdered ſugar, mix it well over the fire, take it off, and roll it in ſize of ſmall marbles, put them on white paper, and when they are all on, take the ſheet of paper by each corner, and lift it up and down, ſo that the paper may touch the table each time, and by that means you will ſee the drops come quite flat, about the ſize of a ſixpence; put ſome ſugar nonpareils over them, and cover all that is on the paper, and then

then ſhake them off, and you will ſee all the chocolate drops are covered with the ſugar nonpareils; let them ſtand till cold, and they will come off well, and then put them in your box papered.

No. 52. *Damſon Drops.*

PUT ſome damſons in the oven to bake but not ſo much as to break, then ſkin and ſtone them, and paſs them through a ſieve; ſift ſome common loaf ſugar through a lawn ſieve, and mix with them, make it very thick, drop them off your knife on paper, put them in your ſtove to dry: when they are quite dry, turn them on a ſieve, and wet the outſide of the paper, and they will come off eaſily; put them into the ſtove again till they are quite dry and hard, and then put them by in your papered box.

No. 53. *Seville Orange Drops.*

THIS is the ſame ſort of paſte as your Seville orange paſte cakes are made of, only drop them off your knife on your plate, then put them in your hot ſtove, and when they are fit, take them off with a knife, turn them upſide down on a ſieve, and put them in the ſtove again for a day; then paper your box and put them in.

No. 54. *Lemon Drops.*

SQUEEZE the juice of ſix lemons into a brown pan or baſon, take ſome double refined ſugar, pound and ſift it through a very fine lawn ſieve; mix it with the lemon juice and make it ſo thick that you can hardly ſtir it; put it into a copper ſtew pan, with a wooden ſpoon ſtir it over the fire five minutes; then

then take it off and drop them off the point of a knife, of the ſame ſize with the orange drops, and let them ſtand till cold, and they will come off the paper.

N. B. If you wait for their cooling, put them out in ſome cold place: they muſt be dropt on writing paper.

No. 55. *Orange Drops.*

RASP ſix china oranges very fine, ſqueeze them in a ſmall pan or baſon with the rind; ſqueeze two lemons with them, without raſping the rind, ſift ſome powdered ſugar and mix with the juice, make it of a fine thickneſs, put it over the fire in a ſmall ſtew pan, and with a wooden ſpoon turn it for five minutes, then take it off the fire, and drop them off the point of a knife, as round as you can upon white paper, about the ſize of a ſilver two pence; let them

them ſtand till they are cold, and they will come off; then put them in your box.

No. 56. *Peppermint Drops.*

SQUEEZE three or four lemons into a baſon, and mix ſome powdered ſugar with the juice, the ſugar muſt be ſifted through a lawn ſieve; make it of a proper thickneſs, and put ſome oil of peppermint in with it, as much as you think proper to your palate; make it of a proper thickneſs with ſugar, put it in a ſauce pan and dry it over the fire, ſtirring it with a wooden ſpoon for five minutes, then drop them off a knife on your writing paper, the ſame ſize as the laſt receipt mentions, and let them ſtand till they are cold, and they will come off eaſily, then put them in your papered box.

No. 57. *Violet Drops.*

SQUEEZE ſix lemons, mix with them ſome powdered ſugar ſifted very fine; put into it two large ſpoonfuls of eſſence of violets and ſome blue colour, juſt enough to make it of a fine blue, *viz.* a little Pruſſian blue, pounded and mixed with a little gum water; mix all well together, and dry it over the fire, the ſame as the others, and drop them off a knife on paper the ſize of the others; let them ſtand till cold, do not make it too thin, before you put it over the fire to dry; when they are cold, put them in your papered box.

No. 58. *Barley Sugar Drops.*

THESE are made the ſame way as we make the barley ſugar, only when boiled

boiled put the rind of one or two lemons in raſped, and drop the ſyrup on the marble in little round drops as big as a ſhilling; let them ſtand till cold, then put them up in papers, and as you take them off the marble have ſome powered ſugar, at the ſide of you, to put them in.

No. 59. *Lemon Prawlongs.*

TAKE ſome lemons, and peel the rind off in four quarters; take all the white off from the inſide of the rind; cut the yellow rind in pieces, about one inch long and about the tenth part of an inch wide; have a pan of boiling ſyrup on the fire, and let it boil till it comes almoſt to carimel, then put the prawlongs in, and ſtir them very much with a large wooden ſpoon till they are cold; put them in a large ſieve, and ſhake them

them juſt to let the ſugar that does not ſtick to them go through the ſieve; laſtly put them in your box, and keep them in a dry place.

No. 60. *Orange Prawlongs.*

TAKE china oranges, and peel the rind off in four quarters; take all the white off from the inſide of the rind; cut the yellow rind in pieces about one inch long, and about the tenth part of an inch wide; have a pan of boiling ſyrup on the fire, and let it boil till it comes almoſt to carimel; put the prawlongs in, and ſtir them very much with a large wooden ſpoon till they are cold; then put them in a large ſieve, and ſhake them, juſt to let the ſugar that does not ſtick to them go through the ſieve; put them in your box, and keep them in a dry place.

No. 61. *Piſtachio Prawlongs, Red.*

TAKE ſome piſtachio kernels, and have a preſerving pan on the fire with ſyrup; boil it till it comes almoſt to carimel, put ſome cochineal in and the nuts; and ſtir them; when they come off the fire break them apart, let them have two coats of ſugar, and ſee that they are of a fine colour, and do every thing according to the receipt of the burnt almonds.

No. 62. *Burnt Filbert Prawlongs, Red.*

TAKE ſome barcelona nuts and crack them, put the kernels into a copper pan or ſheet, and put them in the oven to roaſt; have a pan with ſyrup boiling, and let it boil till it comes almoſt to carimel; put a little cochineal in a cup, when the ſugar is boiled, add

it

it to it and the filberts, and ſtir them very much with a large wooden ſpoon, till you find the ſugar is got hard round them; put them in a ſieve, and ſeparate them which ſtick together; have another pan, with ſyrup in and boil it as before, and as high; put the ſame quantity of cochineal in, and mix them as before, becauſe the ſecond time you do them, the finer the colour will be, then put them in your box.

No. 63. *Orange Flower Prawlongs.*

TAKE orange flowers, pick the leaves aſunder from each other, and ſee that they are quite dry; have a preſerving pan with ſyrup on the fire and let it boil till it comes almoſt to carimel, then put your orange flowers in; ſtir them well with a large ſpoon, continue the ſtiring till they are cold, then put them in a

ſieve, and ſift them, till you ſee the powder of the ſugar all gone, then put them in your box, but do not put them in a damp place.

No. 64. *Seville Orange Jumbles.*

TAKE ſome Seville oranges, and cut the rind off them as thin as poſſible, and the breadth of a ſilver three pence, and as round as you can; put them on a ſieve into your ſtove; let them ſtand four or five hours; put ſome ſyrup over the fire, and let it boil a quarter of an hour; put your jumbles in the ſyrup, and give them three or four boils; drain your ſyrup from them, put them on a ſieve in a hot ſtove, let them be there two or three days, till they are quite dry, then put them in your box and keep them dry.

No. 65. *Burnt Almonds, Red.*

TAKE ſome of the fineſt Jordan almonds you can get, ſift all the duſt from them, have ſome ſyrup boiling in a pan, and let it boil till it comes almoſt to carimel, put half a cup full of cochineal in; put the almonds in as faſt as you can, and ſtir them till they are cold; then put them in your ſieve and break them, that are ſtuck together, from each other; then have another pan of ſyrup boiling, the ſame as before, and when they are cold, pick them from each other for they muſt always have the coats of ſugar on them; ſee that your cochineal is properly mixed, to make them of a fine colour, as you muſt put more cochineal in the laſt coat than you did in the firſt.

No. 66. *Burnt Almonds, White.*

TAKE ſome of the fineſt Jordan almonds you can get, and ſift all the duſt from them; then have ſome ſyrup boiling in a pan, and let it boil till it comes almoſt to carimel; put your almonds in and ſtir them till they are cold; pick them in your ſieve, break them that are ſtuck together from each other, and then have another pan of ſyrup boiling, the ſame as before, and give them two coats of ſugar; when done pick them from each other.

No. 67. *Piſtachio Prawlongs, White.*

TAKE ſome piſtachio kernels, and have a preſerving pan on the fire with ſyrup, and boil it till it comes almoſt to carimel; put in the nuts, ſtir them till they

they are all covered with ſugar, and give them two coats, the ſame as burnt almonds, white.

No. 68. *Burnt Filberts, White.*

TAKE ſome barcelona nuts and crack them; put the kernels in a copper pan, or ſheet, and put them in the oven to roaſt; then have a pan with ſyrup boiling and let it boil till it comes almoſt to carimel; put your filberts in, ſtir them till they are all covered with ſugar, and give them two coats as the burnt almonds, white.

No. 69. *Merings in the Form of Eggs.*

TAKE a half pint baſon full of ſyrup, put it in a ſmall ſtew pan, and boil it to what they call blow; then take the

whites of three eggs, put them in another copper pan, and whiſk them very ſtrong; when your ſugar is boiled, rub it againſt the ſides of the ſtew pan with a table ſpoon; when you ſee the ſugar change, and all white, quickly mix the whites of eggs with it, for if you are not quick your ſugar will turn all to powder; when you have mixed it as light as poſſible, put in the rind of one lemon, but do not ſtir it but as little as poſſible; take a board about one foot wide, and eighteen inches long, and put one ſheet of paper on it; with your table ſpoon drop your batter in the ſhape of half an egg, ſift a little powdered ſugar over them before you put them in the oven: let your oven be of a moderate heat, watch them very cloſe, let them riſe, and juſt let the outſide be a little hard but not brown, the inſide muſt be moiſt; take them off with

with a knife, and put about half a tea ſpoonful of raſberry or ſtrawberry jam in the middle of them; then put two of them together and they will be in the ſhape of an egg, but you muſt handle them very gently.

No. 70. *Almond Paſte.*

TAKE half a pound of ſweet and one dozen of bitter almonds, and pound them ſo very fine that you can hardly perceive the leaſt piece of almond in it; uſe water to pound them with, but do not make them too wet, for if you do, it will be a long time before you can get them dry again; only juſt to keep them from oiling, take a ſmall ſaucepan and a wooden ſpoon and put the paſte in the ſaucepan, and half a pound of powdered ſugar with it, mix it well together, before you put it on a ſlow fire, keep rub-

bing it about with your wooden ſpoon in the pan, and be careful it does not burn, which it will if your ſpoon does not touch the bottom of the pan; when you find the paſte does not ſtick to the pan, and comes altogether, then it is done. —— *N. B.* Put a little flour on your dreſſer, that it may not ſtick; when cold do as you pleaſe with it.

No. 71. *Orgeat Paſte.*

TAKE two pounds of ſweet and one ounce of bitter almonds, pound them very fine with water; have two quarts of ſyrup boiling, and let it boil till it is come to blow; mix the almonds with it, and ſtir it over the fire till it becomes very ſtiff, ſtir it all the time with a ſpaddle or elſe it will burn at bottom; when cold put it in your pots, and tie a bladder over the paper.

No. 72. *Orgeat Syrup.*

TAKE eight ounces of ſweet and one ounce of bitter almonds, pound them very fine, that you cannot feel one piece of almond in it; mix one wine quart of water with it very well; ſtrain it through a fine cloth; put in one gill of orange flower water, have two quarts of boiling ſyrup, and let it boil till it is almoſt carimel; mix what drains from the almonds with the ſyrup on the fire, and let it boil till it becomes a fine ſyrup; put it into your bottles whilſt it is warm; the next day cork them, and put bladders over the corks.

No. 73. *Lemon Syrup.*

TAKE ſix lemons and raſp them very fine into a baſon; ſqueeze the juice of

of one dozen of lemons to the rind, and mix it well together with a ſpoon; take one quart of fine ſyrup, put it in a ſauce-pan and let it boil till it is almoſt carimel; while your ſyrup is boiling, drain your lemon juice and rind through a fine ſieve; take care that you put the juice to the ſyrup before it is carimel, or you will have your ſyrup too high; then let it boil three or four minutes, and obſerve that it is a fine ſyrup; when done take it off; let it ſtand a little time, and put it in your bottles while warm; the next day cork them, and tie bladders over the corks.

No. 74. *Orange Syrup.*

TAKE eight china oranges, raſp them very fine into a baſon; ſqueeze one dozen of china oranges and two lemons to the rind: mix it all together with

with a ſpoon in the baſon; drain all the juice through a fine lawn ſieve; take one quart of fine ſyrup, and boil it till it is almoſt carimel; put the juice to the ſyrup, but mind you make it a fine ſyrup; put it into your bottles, cork and bladder them the next day.

No. 75. *Seville Orange Syrup.*

TAKE one Seville orange, and raſp it very fine; ſqueeze eight Seville oranges and one lemon with the rind; mix it all well with the ſpoon; take one quart of fine ſyrup, and boil it till it is almoſt carimel; ſtrain your juice through a fine ſieve, and mix it well with your ſyrup, mind you make it a fine ſyrup; put it in your bottles while a little warm; cork and bladder them the next day.

No. 76. *Pine Apple Syrup.*

DRAIN the ſyrup from your pine apple chips, when you are going to dry them that are preſerved, as you will ſee in your receipt of pine apple chips; boil the ſyrup three or four times, and put it into your bottles while warm; cork and bladder them the next day.

No. 77. *Capillaire Syrup.*

TAKE two quarts of fine ſyrup, and boil it to blow; boil twice or thrice two gills and a half of orange flower water, ſkimming it all the time; put it in your bottles, and cork it up the next day; put pieces of bladder over the corks, but mind that it is a fine ſyrup, before you take it off.

No. 78. *Currant Jelly, Red and White.*

PUT your currants into a preſerving pan, maſh them and put them over the fire; when they are all broke and juſt upon the boil, take your ſpaddle and put them on a hair ſieve; let all the juice drain through a flannel bag till it is quite fine, if it is not fine enough the firſt and ſecond time, put it through again; take as much ſugar as you have got jelly, and let it boil almoſt to carimel then put your jelly in, and let it boil ten minutes, ſkim it all the time; then take it off, mind it is a fine jelly, and put it in your glaſſes.

No. 79. *Raſberry Jelly, for Ices.*

PUT your raſberries in the preſerving pan; waſh them well with your ſpaddle,

dle, put them over the fire, ſtirring them all the time they are on; when they are ready to boil take them off, and paſs them through a hair ſieve into a pan, letting no ſeeds go through; put your jelly into another pan, ſet it on the fire, and let it boil twenty minutes before you put the ſugar in, ſtiring it all the time, or elſe it will burn at bottom; put fourteen ounces of ſugar to every pound of jelly, let it boil twenty minutes, ſtiring it all the time, when cold put it in a brown pan and pots; ſift a little powdered ſugar over it; let it ſtand one day and then cover it up: this jelly is good to make ice cream with.

No. 80. *Apple Jelly, to put over your Fruit, or what you like.*

TAKE one dozen and a half of ruſſetings, pare and cut them in pieces into

into a preſerving pan, and take the cores from them; cover them with water, and let them boil quite to a marmalade; put them in a hair ſieve, let them drain; have as much ſyrup in another pan, as there comes jelly through the ſieve, and let the ſyrup boil till it almoſt comes to carimel, put the jelly to the ſyrup, and let it boil ten minutes; then put it over your fruits, let it be hot

No. 81. *Hartſhorn Jelly.*

BOIL half a pound of hartſhorn ſhavings in a gallon of water, till one third of the water is boiled away, then ſtrain it off and let it ſtand till it is cold, melt it again, put in a little bit of orange and lemon peel juſt to colour it, ſkim it well, and add half a pint of rheniſh or white mountain wine, the juice of one lemon and a half, with half a pound of fine

fine ſugar; taſte it, and if it is not ſweet enough to your palate, add more; take the whites of ſix eggs, whiſk them well and put them in; ſtir theſe together, let it boil a little, take it off, and add as much more lemon juice as will ſharpen it to your mind; pour this into your jelly bag, firſt putting in the whites of eggs, and it will run the clearer, if it does not come clear the firſt time, pour it into the bag again, and it will come clearer into your glaſſes; let your bag hang near a fire to keep the jelly warm, till it is all run off; you may know when the liquor will jelly, if when it is on the fire, you take out a little in a ſpoon and let it cool.

No. 82. *Calves Foot Jelly.*

BOIL two calves feet in a gallon of water, till it comes to two quarts, ſtrain it

it off, and let it ſtand till cold, ſkimming off all the fat clean; take the jelly up clear from the ſediment; put the jelly into a ſaucepan with a pint of mountain wine, half a pound of powdered ſugar, and the juice of four large lemons; whiſk ſix or eight whites of eggs; put them in a ſaucepan, and ſtir them well with the jelly till it boils; let it boil a few minutes; pour it into a large flannel bag, and it will run through pretty quick, pour it again till it runs clear; get a large china bowl ready with two lemon peels raſped as thin as poſſible; let the jelly run into that bowl, and the peels give it both a fine amber colour, and alſo a fine flavour; laſtly put it into your glaſſes.

No. 83. *Black Currant Jelly.*

PUT your black currants into a preſerving pan over the fire; maſh them with your ſpaddle and juſt let them boil; take them off and drain them through a very fine ſieve; boil them a quarter of an hour; to every pound of currant jelly put fourteen ounces of powdered ſugar; boil them ten minutes; put it in your pots; let it ſtand two days before you cover it up, and put brandy papers over the jelly before you tie the papers over.

No. 84. *To make Blomonge.*

TAKE one pint of milk and half a handful of picked iſinglaſs; put the iſinglaſs into the milk and boil it, till all the iſinglaſs is melted; ſtrain it through a ſieve;

a ſieve; pound four ounces of ſweet, and ſix or ſeven bitter almonds very fine; put a little ſpice in your milk; when you boil it, mix your almonds with the milk to make it palatable; paſs it through a ſieve again, put it in your moulds, and let it ſtand till it is cold.

No. 85. *Gooſberry Jelly.*

TAKE two quarts of green gooſberries; and put to them two quarts of water; boil and maſh them as they boil, until they are all to a mummy; drain all the juice from them through a flannel bag; when it is all drained, take as much more ſyrup, as there is jelly from the gooſberries; boil the ſyrup to blow; put the gooſberry jelly into it and boil it about a quarter of an hour, and mind you make it a fine jelly.

No. 86. *Raſberry Jam.*

PUT the raſberries into a large copper pan, ſtir them well at the bottom of the pan with a large ſpaddle about three feet long; maſh the raſberries as much as you can; put them over the fire and keep ſtirring them all the time; when you find they are almoſt ready to boil, take them off; have a large hair ſieve over another pan and paſs the raſberries through the ſieve; the hair of the ſieve muſt be large enough to let all the ſeeds of the raſberries through; mind there is no pieces of raſberries left; put them over the fire and ſtir them with your ſpaddle; let the raſberries boil half an hour, ſtirring them well from the bottom as they boil, to prevent them from burning; put in fourteen ounces of powdered ſugar to every pound of raſberries;

berries; take them off the fire; mix them well together and boil the ſugar and raſberries together half an hour; ſift ſome powdered ſugar over the tops of the pans before they are covered.

No. 87. *Apricot Jam.*

GET the ripeſt apricots you can, cut them to pieces and take the ſtones from them; put them into a large copper preſerving pan, and maſh them as much as you can; put them over the fire to warm, maſhing them all the time; paſs them through a cullender and keep forcing them with a ſmall peſtle; when they are all broke put them over the fire and juſt let them boil for ten minutes, ſtirring them all the time; then put fifteen ounces of powdered ſugar to every pound of apricots; let them boil together half an hour, ſtirring them all

the time with your ſpaddle that it may not burn at bottom; when it is boiled enough put it into brown pans; when cold put ſome apple jelly over the top of them, and brandy papers over the jelly before you cover them, and let them ſtand two days before you put them by.

No. 88. *Strawberry Jam.*

PICK the ſtalks from the ſtrawberries, and put them into a large copper preſerving pan; maſh them with your ſpaddle to break them as much as you can; put them over the fire, make them quite hot almoſt to boil; paſs them through a very fine cullender; boil the ſtrawberries you have paſt twenty minutes, ſtirring them all the time with your ſpaddle; weigh your ſtrawberries; and allow fifteen ounces of powdered ſugar

ſugar to every pound of ſtrawberries; put in the ſugar and boil them together, ſtirring them from the bottom, (elſe they will burn) for half an hour over the fire; fill your pans and ſift ſome powdered ſugar on the tops of them before you put them by, and the next day put papers over them.

No. 89. *Barberry Jam.*

PICK your barberries from the ſtalks, and put them into an earthen pan, then into the oven to bake; when baked paſs them through a ſieve with a large wooden ſpoon, taking care there are not any ſkins of the barberries in it; weigh the barberries, and to every two pounds of barberries allow two pounds and a half of powdered ſugar; mix the ſugar and the barberries together, and put it in your pans, covering it up; ſet

it in a dry place, but when you have filled your pans with it; ſift a little powdered ſugar over the tops of them.

No. 90. *Peach Jam.*

GET the ripeſt peaches, ſtone and bruiſe them; put them into a preſerving pan and let them boil; maſh them very much, ſtirring them with your ſpaddle; when they are ſoft paſs them through a large ſieve; pound ſome bitter almonds with powdered ſugar to keep them from oiling; put half an ounce of them to a pound of jam; put the jam and almonds over the fire and boil them a quarter of an hour; add ten ounces of powdered ſugar to every pound of jam; mix the ſugar and the jam together, boil it half an hour, ſtirring it all the time from the bottom, elſe it will burn; when it is boiled enough, put it into your pot or pans,

pans, and when cold put ſome apple jelly over it, and brandy paper over that.

No. 91. *Black Plumb Jam.*

GET the ripeſt black muſcle plumbs you can, cut them to pieces, ſtone them and put them into a large copper pan; bruiſe them as much as you can with your ſpaddle; warm them over the fire till they are ſoft; paſs them through a cullender with a peſtle and get as much through as you can; boil it one hour, ſtirring it from the bottom all the time, or elſe it will burn; put ſix ounces of powdered ſugar to every pound of jam; take it off the fire and mix it well, put it over the fire ten minutes, then take it off and put it in brown pans ſifting ſome powdered ſugar over it.

No. 92. *Raſberry Cakes.*

TAKE one pound of raſberry jam, one pound of powdered ſugar, and mix them well together with your ſpoon; have ſome ſmall pieces of tin made in round rings about the ſize of half a crown piece, and about a quarter of an inch deep, and have a piece of wire fixed to the ring to lay hold by; then have a pewter ſheet or plate, put your ring on it and fill it with your jam, ſtroke it over the top of it with your knife, have a pin and pull it along all the inſide of the ring and lift the ring up and the cakes will ſtick to the plate; put them into your ſtove, and let them be there until the next day; then take them off with your knife and turn them; put them on a ſieve and let them be until the next day and when you find they are well dried, put them into your box.

No. 93. *Seville Orange Paſte Cakes.*

CUT one dozen of Seville oranges into halves, and ſqueeze them into a brown pan; put the peels into a pan of water and let them boil until they are quite ſoft; take them out and ſcoop all the inſide out of them; pound the peels in a mortar, then take one dozen and a half of large apples, pare and cut them into pieces into a preſerving pan; add to them the juice of the oranges and water enough to cover the apples, and let them boil till they come to marmalade; paſs it through a ſieve with a ſpoon, likewiſe paſs the orange peels that are pounded through a ſieve; mix the apples and oranges together; have as much ſyrup in another preſerving pan as you have got jam; boil the ſugar until it is nearly carimel; mix it with your jam, ſtirring them well together; put it over the fire

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ten minutes ſtirring it all the time with your ſpoon; put your heart tin moulds, or any ſhape you like, and place them on your pewter ſheets or plates; fill them with your paſte, put them into a hot ſtove, and let them ſtand till you find the mould will come off eaſily, and without the jam's running; take them off and place them in a ſieve and put them into your ſtove until they are quite dry, then let them lay in your ſtove one day.

No. 94. *Millefruit Rock Candy.*

FIRST get a tin box one foot long and a about eight or nine inches wide, and ſix wires made to go into this tin; the tin box muſt be made rather ſmaller at bottom than at top, let there be a hole at the bottom about the ſize of a common quart bottle cork, and when you put any thing in put a cork into this hole; put a layer of paſte knots at bottom

bottom and a layer of angelica knots; put a wire between every layer to keep them hollow, go on with layers of any thing you have got that is well dried and hard, have a pan of ſyrup and let it boil till it comes to blow, then pour it over them in the tin box and let it ſtand three hours in a very hot ſtove; then pull out the cork at bottom and put the box on one ſide for all the ſyrup to run out; let it ſtand half an hour in the ſtove, then take them out and you will find it will be candied all round them, then put them into your papered box.

No. 95. *Rock Sugar of all Colours.*

TAKE a pint of ſyrup, put it into a pan and boil it almoſt to carimel; have a white of an egg in a little pot and mix a little powdered ſugar with it, make it very

very thick with a tea ſpoon; take your ſyrup off the fire, put the egg and ſugar into the boiling ſyrup; ſtir it round very much in the pan with a large ſpoon; have a ſieve papered, you muſt be very quick about it or it will come over the pan; pour it into your ſieve, when cold it will be hard like a rock and when you want to vary the colour mix what colour you fancy with your eggs, and ſugar.

No. 96. *Barley Sugar.*

TAKE a ſmall ſtewpan, put ſome ſyrup into it and boil it till it comes to carimel; rub a little butter on a marble ſtone juſt to greaſe it that it may not ſtick; then take your ſaucepan by the handle and let the ſyrup run out of the ſpout along the ſtone in long ſticks; twiſt it (while it is hot) at each end and let it ſtand till cold.

No. 97. *The way to make all ſorts of Carraway Comfits.*

TAKE ſome fine carraway ſeeds, ſift all the duſt from them and have a large copper preſerving pan about two feet wide and with two handles, and two pieces of iron made as a ring on each ſide, then you muſt have a pulley fixt to the beam and a cord with a hook to each end ſo as to fix it at each ſide of the pan to let the pan ſling; then have ſome fine ſtarch as white as you can get and juſt ſoften it, boil ſome ſyrup a quarter of an hour and mix it with the ſtarch; take ſome gum arabick, put it into ſome water, then put that into another pan and make it juſt warm; have an iron pot with charcoal fire under the large pan, but not too hot, only juſt to keep the pan warm; have a large tub to put your pot of fire at bottom and your

your large pan muſt be on the top; put the carraway ſeeds into your pan; add a large ladleful of gum arabick, rub them with your hands until you find they are all dry; then put the ladleful of ſtarch and ſyrup and do the ſame over your pan of fire until you find they are all dry; put the gum only three or four times to them at firſt, then the ſtarch and ſugar, but boil your ſyrup more as you find they come to coat with it and not ſo much ſtarch; when you have dried them ſeven or eight times put them into your ſieve; put them into the ſtove, do them the next day and ſo for ſix or ſeven days ſucceſſively.

No. 98. *Cardamom Comfits.*

GET your cardamoms at the chymiſts and they will be in a ſhell; put them into your oven juſt to dry the ſkins,

ſkins, and they will break; pick all the ſeeds from them, put the ſeeds into your large comfit pan and have a fire under the ſame as for others; mix your gum, ſtarch, and ſyrup, and do them the ſame about the pan with your hands.

No. 99. *Carimel Crocont.*

TAKE your copper crocont top and butter it all over, then have ſome ſyrup boiling in a ſtew pan; let it boil until it comes to carimel, take the pan off, dip a three pronged fork into the ſyrup or from the ſpout of the pan; and you will ſee ſtrings hang to the fork; move the fork to and fro over the crocont until you quite cover it thick, have your little diſh of ſweetmeats under, take this crocont off the mould and when cold put it over the ſweetmeats and handle it very lightly.

No. 100. *Whip, for a Trifle.*

TAKE one pint of cream, put it in a freezing pot, put the pot into a little ice in an ice-pail, and whip your cream with a whiſk; mix your wine and rind of an orange in another baſon, and the juice of an orange and ſugar according to your palate; put your cream in and mix it, then pour all the liquor into a diſh that your trifle is to be in and put the froth of the cream over it, and put what your fancy likes to garniſh it with; add different coloured ſugar nonpareils and ſome ſmall biſcuits of different ſorts.

No. 101. *Everlaſting Whipſyllabub to put into Glaſſes.*

TAKE five half pints of thick cream, half a pint of Rheniſh wine, half a pint

a pint of ſack, and the juice of two large Seville oranges; raſp in the yellow rind of three lemons, and a pound of double refined ſugar well pounded and ſifted; mix altogether with a ſpoonful of orange flower water, beat it well together with a whiſk half an hour, then with a ſpoon fill your glaſſes. This will keep above a week, it is much the better for being made the day before it is uſed.

No. 102. *Floating Iſland; a pretty Diſh for the middle of a table, at a ſecond courſe, or for a Supper.*

TAKE a ſoop diſh according to the ſize and quantity you would wiſh to make, but a deep glaſs diſh is the beſt, put it on a china diſh; firſt take a quart of the thickeſt cream you can get, make it pretty ſweet with fine powdered ſugar; pour in a gill of fine mountain and raſp

the yellow rind of a lemon in; whiſk your cream very ſtrong as carefully as you can; pour the thin from the froth into a diſh; take ſome Naples biſcuits and cut them as thin as poſſible; lay a layer of them as light as poſſible on the cream, then a layer of currant jelly, again, a layer of Naples biſcuits, over that put your cream that you ſaved; put as much as you can make the diſh hold, without running over; garniſh the outſide with ſweetmeats and what elſe you like.

No. 103. *Iceing for a Rich Cake.*

TAKE ſix whites of eggs and whiſk them very ſtrong; then have a pint of ſyrup in a ſmall ſtewpan, and let the ſyrup boil until it comes to blow through your ſkimmer; work it about the pan with a ſpoon, when it is all white and is

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a great deal thicker, mix the whites of eggs together, make it very thick, put it over your cakes and put them into your ſtove; let them dry, then put another coat over them; make it as ſmooth as poſſible you can and let it dry in your ſtove.

No. 104. *To Clarify Sugar for Sweet-meats.*

TAKE a large deep copper pan and break two eggs into it, then whiſk it as you pour the pan half full of clear water, ſo as to make it like ſoap ſuds; put two large loaves of ſugar into it, and put it over the fire; take a large ſkimmer, ſtir till it is all melted, if you ſtir it longer your ſyrup will not be clear; be careful it does not boil over into the fire, for it is dangerous, as it may ſet the houſe on fire; when you find it begins

to boil and the ſcum riſes, take it off the fire, but do not ſtir it till it has ſtood half an hour; then you will find that all the ſcum will come to the top; take a large ſkimmer and take it off clean; put it on the fire, let it boil twenty minutes, ſkimming it all the time; ſtrain it through a flannel bag very clean; put it into a pan or a large ſtone jar, and uſe it as you want it to your fruits.

No. 105. *Cedraty Eſſence.*

GET the cedraties at the Italian warehouſes, raſp the rind of them all round very fine; put it in a large marble mortar, and allow for every quarter of a pound, two pounds of powdered ſugar; mix it well with a large ſpaddle till you find it is all of a colour alike, and that the rind is well mixed; put it into a ſtone jar and ſqueeze it down as hard

hard as you can; put a bladder over the paper you cover it with, and tie it over quite tight; put it by, and in one month it will be fit to uſe.

No. 106. *Lemon Eſſence.*

RASP your lemons all round very thin, and allow for every quarter of a pound of rind one pound of ſugar; mix it the very ſame way you do the eſſence of cedraties, put it into a ſtone jar, and bladder it up the ſame.

No. 107. *Orange Eſſence.*

TAKE one dozen and a half of china oranges, raſp them all round and ſqueeze ſix of them in with the rind; mix it well in a baſon, let three pints of ſyrup boil about twenty minutes; mix the orange rind and juice and juſt give

it a boil or two and when cold put it in bottles and cork it up.

No. 108. *Lemonade.*

RASP two lemons and ſqueeze ſix, put to them three gills of ſyrup and the reſt water; taſte it, and if it is not to your palate, alter and mend it till it is right; then ſtrain it through a lawn ſieve and put it in your glaſſes for uſe.

No. 109. *Orangeade.*

TAKE Eight china oranges and raſp four of them; ſqueeze the eight and three lemons to the rind; put about two gills of ſyrup to it and the reſt water; taſte it, and if you find it not rich enough put ſome ſyrup to it, and ſqueeze more oranges in according to your palate; and if not ſour enough

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ſqueeze in one more lemon; ſtrain it through a lawn ſieve and it is fit for uſe.

No. 110. *Currant Water made of Jelly.*

TAKE two large ſpoonfuls of currant jelly, and mix it with a little warm water, then put one gill of ſyrup, ſqueeze two or three lemons in and let the reſt be water; taſte and make it to your palate putting a little cochineal in to make it of a fine colour; ſtrain it through a ſieve and it is fit for uſe.

No. 111. *Freſh Currant Water.*

TAKE a quart of freſh currants and ſqueeze them through a ſieve with your hand; put two large wooden ſpoonfuls of powdered ſugar and one lemon in, and the reſt water; make it to your palate;

palate; ſtrain it through a ſieve, and it is fit for uſe.

No. 112 *Cedraty Water.*

TAKE a large wooden ſpoonful of the eſſence of cedraty, put it in a baſon, ſqueeze three lemons; add three gills of ſyrup and all the reſt water; make it to your palate, mind that all the eſſence is melted; and if it is not rich enough put more ſyrup in; paſs it through your lawn ſieve, and it is fit for uſe.

No. 113. *Raſberry Water, of Raſberry Jam.*

TAKE two large ſpoonfuls of jam; put it into a baſon; ſqueeze ſix lemons in and let the reſt be water; put a little cochineal to colour it, put in a little ſyrup to make it palatable; paſs it through your

your ſieve, and be careful all the ſeeds are clean out, it is then fit for uſe.

No. 114. *Freſh Raſberry Water.*

TAKE one pint of freſh raſberries; and paſs them through a ſieve with a wooden ſpoon; put two large ſpoonfuls of powdered ſugar in, ſqueeze one lemon in and let the reſt be water; make it palatable and put a little cochineal in it to colour it; paſs it through a ſieve and it is fit for uſe.

No. 115. *Bergamot Water.*

SQUEEZE ſix lemons and to that add three gills of ſyrup, and let the reſt be water; mind you make it rich before you put the eſſence in; when it is to your taſte, put a tea-ſpoonful of eſſence of

of bergamot in; paſs it through a ſieve and it is fit for uſe.

No. 116. *Apricot Water.*

TAKE two large ſpoonfuls of apricot jam, and one gill of ſyrup; ſqueeze four lemons, put a handful of bitter almonds pounded and a little powdered ſugar in the jam, ſo as to make it have the ſame bitter taſte as the kernels of the apricots; let the reſt be water and make it palatable, paſs it through a very fine lawn ſieve, and it is fit for uſe.

No. 117. *Strawberry Water, of Strawberry Jam.*

TAKE two large ſpoonfuls of ſtrawberry jam, ſqueeze three lemons, and add one gill of ſyrup and the reſt water

to

to make it palatable; paſs it through a lawn ſieve and it is fit for uſe.

No. 118. *Freſh Strawberry Water.*

TAKE one pottle of ſtrawberries and pick the ſtalks from them; paſs them through a ſieve with your wooden ſpoon; and put in two large ſpoonfuls of powdered ſugar; ſqueeze one lemon, and let the reſt be water; make it palatable, paſs it through a ſieve and it is fit for uſe.

No. 119. *Barberry Water.*

TAKE two large ſpoonfuls of barberry jam and put them in a baſon; ſqueeze two lemons, put in one gill of ſyrup and the reſt water; put a little cochineal in, and if you find it not rich enough put a little more ſyrup, make it

it palatable, paſs it through a ſieve, and it is fit for uſe.

No. 120. *Peach Water.*

TAKE two large ſpoonfuls of peach jam in a baſon; put one handful of bitter almonds with a little powdered ſugar; ſqueeze five lemons, put in two gills of ſyrup, and let the reſt be water; make it palatable, paſs it through a ſieve with a ſpoon and it is fit for uſe.

No. 121. *Pear Water.*

GET ſome large pears, raſp them into a baſon; if your pears are large four will be ſufficient, if ſmall, ſix or eight; ſqueeze ſix lemons, put in four gills of ſyrup and let the reſt be water; make it rich and palatable, paſs it through

through a lawn ſieve and it is fit for uſe.

No. 122. *Cherry Water.*

TAKE one pound of Kentiſh cherries, pound them in a mortar ſo as to break the kernels of them; take the cherries and kernels, put them into a baſon and add four gills of ſyrup; ſqueeze four lemons in, and let the reſt be water; make it palatable, paſs it through a ſieve and it is fit for uſe.

No. 123. *Orgeat.*

TAKE ſix ounces of ſweet and one dozen bitter almonds; pound them very fine ſo that you cannot feel one piece of almond; mix one quart of water with them, ſtrain it through a lawn ſieve and put one gill of orange flower water to it, and it is fit for uſe.

ICE CREAMS OF ALL SORTS.

No. 124. *Barberry Ice Cream.*

TAKE a large wooden ſpoonful of barberry jam and put into a baſon with one pint of cream; ſqueeze one lemon in, mix it well; add a little cochineal to colour it; put it into your freezing pot and cover it over; put the freezing pot into a pail and ſome ice all round the pot; throw a good deal of ſalt on the ice in the pail, turning the pot round for ten minutes; then open your pot and

and ſcrape it from the ſides; cover it up again and keep turning it for ſome time, till your cream is like butter, and as thick; put it in your moulds, put them into a pail and cover it with ice and ſalt for three quarters of an hour, till you find the water is come to the top of the pail; do not be ſparing of ſalt, for if you do not uſe enough it will not freeze; dip your mould into water, and turn it out on your plate to ſend to table.

No. 125. *Raſberry Ice Cream.*

TAKE a large ſpoonful of raſberry jam; put it into a baſon and ſqueeze one lemon in; add a pint of cream and a little cochineal to colour it; paſs it through a ſieve into a baſon; put it into your freezing pot, and do as above directed in your barberry ice cream.

No. 126. *Strawberry Ice Cream.*

TAKE a large ſpoonful of ſtrawberry jam; add a pint of cream and a little cochineal; put it into your freezing pot, and follow the firſt directions of your raſberry cream.

No. 127. *Apricot Ice Cream.*

TAKE one ſpoonful of apricot jam; put it into a baſon and ſqueeze one lemon in; take a handful of bitter almonds pounded with a little powdered ſugar, put them all to a pint of cream and put it into your freezing pot.

No. 128. *Pine Apple Ice Cream.*

TAKE one gill and a half of pine apple ſyrup, put it into a baſon and ſqueeze in one lemon and a half; add one pint of cream, make it palatable, then put it in your freezing pot and freeze it till it is as thick as butter; if you would have it in the ſhape of a pine, take the ſhape and fill it; then lap half a ſheet of brown paper over the mould before you put it into the ice; and let it remain ſome time, and be careful no water gets into the ſhape.

No. 129. *Currant Ice Cream.*

TAKE one large ſpoonful and a half of currant jelly, put it into a baſon with half a gill of ſyrup; ſqueeze in one lemon and a half; add a pint of cream

and a little cochineal, then paſs it through a ſieve and freeze it as the others.

No. 130. *Piſtachio Ice Cream.*

BREAK ſix eggs into a pan and beat them well with a wooden ſpoon; put in a pint of cream, beat that well with the eggs and put in the rind of a lemon, one gill and a half of ſyrup, and a little cinnamon and mace, boil it and ſtir it all the time, elſe it will burn, let it boil till you find it grows thick and comes to a curd; then take it off; mix four ounces of piſtachio nuts blanched and pounded very fine in a mortar with the cuſtard; paſs it through a ſieve and put it into your freezing pot.

No. 131. *Biſcuit Ice Cream.*

BREAK ſix eggs into a ſtewpan and beat them well with a wooden ſpoon; add one pint of cream, the rind of one lemon, two gills of ſyrup and a little ſpice; boil it till you find it juſt thickens, ſtirring it all the time; crumble ſome Naples biſcuit and ratifia biſcuits; paſs them through a ſieve with the other ingredient and put it in your freezing pot.

No. 132. *Plain Ice Cream.*

PUT one pint of cream into a freezing pot in a little ice, whiſk it about till it hangs about the whiſk; then take the whiſk out and put as much powdered ſugar as will lay on half a crown; ſtir it and ſcrape it about with your ice ſcraper till you find it all frozen;

zen; put it into your moulds and put them into your ice to take the ſhape.

No. 133. *Brown Bread Ice Cream.*

DO the ſame with a pint of cream as in the plain ice cream, only when you have frozen it, raſp two handfuls of brown bread and put it in before you put it into your moulds.

No. 134. *Royal Ice Cream.*

TAKE the yolks of ten eggs and two whole eggs; beat them up well with your ſpoon; then take the rind of one lemon, two gills of ſyrup, one pint of cream, a little ſpice, and a little orange flower water; mix them all well and put them over the fire, ſtirring them all the time with your ſpoon; when you find it grows thick take it off, and paſs it through

through a ſieve; put it into a freezing pot, freeze it, and take a little citron, and lemon and orange peel with a few piſtachio nuts blanched; cut them all and mix them with your ice before you put them in your moulds.

No. 135. *Ginger Ice Cream.*

TAKE four ounces of ginger preſerved, pound it and put it into a baſon, with two gills of ſyrup, a lemon ſqueezed, and one pint of cream; then freeze it.

No. 136. *Freſh Strawberry Ice Cream.*

TAKE one pint of freſh ſtrawberries, pick the ſtalks from them and paſs them through a ſieve with your wooden ſpoon; add four ounces of powdered

ſugar to them, and one pint of cream, freeze it, &c.

No. 137. *Freſh Raſberry Ice Cream.*

TAKE one pint of raſberries paſs them through a ſieve; put five ounces of powdered ſugar and a pint of cream, then freeze it.

No. 138. *Freſh Apricot Ice Cream.*

TAKE four ounces of the ripeſt apricots you can get, paſs them through a ſieve with your wooden ſpoon with four ounces of powdered ſugar and one pint of cream, and freeze it.

No. 139. *Coffee Ice Cream.*

TAKE one ounce of coffee whole, and put it in a ſtew pan with one pint of

of cream; put it over the fire and let it ſimmer and boil ten minutes or a quarter of an hour; drain all the coffee from it, break four eggs into a pan and add one gill and a half of ſyrup; beat them well up together, put the cream that comes from the coffee into it; give it a boil, ſtirring it all the time, paſs it through a ſieve and freeze it.

No. 140. *Chocolate Ice Cream.*

TAKE one ounce and a half of chocolate and warm it over the fire; take ſix eggs, one gill of ſyrup, and one pint of cream; put it over the fire till it begins to thicken; mix the chocolate in, paſs it through a ſieve and freeze it.

No. 141. *Seville Orange Ice Cream.*

RASP the rind of one Seville orange into a baſon, and ſqueeze three, and two lemons; add two gills of ſyrup and one pint of cream; mix it well, paſs it through a ſieve, and freeze it.

No. 142. *Lemon Ice Cream.*

RASP one lemon, and ſqueeze three or four; add two gills of ſyrup and one pint of cream; mix it all together paſs it through a ſieve, and freeze it.

No. 143. *China Orange Ice Cream.*

RASP one china orange; ſqueeze four, and one lemon and a half, put in two gills of ſyrup and one pint of cream;

cream; paſs it through a ſieve and freeze it.

No. 144. *Burnt Filbert Ice Cream.*

ROAST ſome Barcelona nuts well in the oven, and pound them a little with ſome cream; put four eggs into a ſtewpan, with one pint of cream and two gills of ſyrup; boil it till it grows thick, paſs it through a ſieve and freeze it; then mix your filberts with it before you put it in your moulds.

No. 145. *Burnt Ice Cream.*

TAKE ſix eggs, one gill of ſyrup and one pint of cream; boil it over the fire until it becomes thick; then have two ounces of powdered ſugar in another ſtewpan, and put it over the fire; let it burn till all melts, ſtirring it all the time

and

and when you ſee it is all burnt of a fine brown, pour the other in, mix it quickly, paſs it through a ſieve, and freeze it.

No. 146. *Millefruit Ice Cream.*

TAKE two gills of ſyrup, ſqueeze three lemons, put in a pint of cream, and freeze it; cut ſome lemon peel, a little orange peel, and a little angelica into ſmall pieces; when it is frozen ready to put into the moulds, put in your ſweetmeats with a little cochineal; mix your ingredients well but not the cochineal as it muſt appear only here and there a little red, then put it into the mould.

No. 147. *Freſh Currant Ice Cream.*

TAKE one pint of currants, paſs them through a ſieve with five ounces of

of powdered ſugar and a pint of cream, then freeze it.

No. 148. *Cedraty Ice Cream.*

TAKE two large ſpoonfulls of eſſence of cedraty, put it into a baſon, ſqueeze in three lemons and add one pint of cream; obſerve that all the eſſence is melted, then paſs it through a ſieve and freeze it.

No. 149. *Burnt Almonds Ice Cream.*

THIS ice is done in the ſame manner as the burnt filbert ice cream.

No. 150. *Parmaſan Cheeſe Ice Cream.*

TAKE ſix eggs, half a pint of ſyrup and a pint of cream; put them into a ſtewpan and boil them until it begins to thicken;

thicken; then raſp three ounces of parmaſan cheeſe, mix and paſs them through a ſieve, and freeze it.

No. 151. *Damſon Ice Cream.*

TAKE three ounces of preſerved damſons, pound them and break the ſtones of them, put them into a baſon, ſqueeze in two lemons, and a pint of cream; preſs them through a ſieve and freeze it.

No. 152. *Prunello Ice Cream.*

PUT five eggs into a pan with two gills of ſyrup and one pint of cream; boil it over the fire till it comes thick, then put as much prunello ſpice as will make it palatable; then paſs it through a ſieve, and freeze it.

No. 153. *Peach Ice Cream.*

TAKE one large ſpoonful of peach jam, add one handful of bitter almonds pounded with ſugar, ſqueeze one or two lemons, and put in a pint of cream; then paſs it through a ſieve, and freeze it.

No. 154. *Black Currant Ice Cream.*

TAKE one large ſpoonful of black currant jelly, ſqueeze one lemon in and add a pint of cream; paſs it and freeze it.

No. 155. *Cherry Ice Cream.*

TAKE half a pound of preſerved cherries, pound them ſtones and all; put them into a baſon with one gill of ſyrup, ſqueeze in one lemon and add a pint of cream, paſs it through a ſieve, and freeze it.

WATER

WATER ICES OF ALL SORTS.

No. 156. *Barberry Water Ice.*

TAKE a large ſpoonful of barberry jam, put it into a baſon, ſqueeze in one lemon, add a pint of water and a little cochineal to colour it; paſs it through a ſieve and freeze it; be very mindful that it freezes thick and ſmooth like butter before you put it in your moulds.

No. 157. *Raſberry Water Ice.*

TAKE a large ſpoonful of raſberry jelly or jam; put it into a baſon, ſqueeze in one lemon, add a pint of water and a little cochineal, and paſs it through a ſieve; if you make it roith jam be careful not to let any of the ſeeds get into your ice, let it freeze rich like butter, which if it does not, you muſt add a little more ſyrup, and then freeze it.

No. 158. *Strawberry Water Ice.*

TAKE a large ſpoonful of ſtrawberry jam, put it into your baſon; ſqueeze in one lemon, add a pint of water and a little cochineal, and if it do not freeze rich enough, add a little more ſyrup and freeze it.

No. 159. *Apricot Water Ice.*

TAKE a large ſpoonful of apricot jam, put it into a baſon, ſqueeze one lemon in, add a pint of water, and put to them one handful of bitter almonds pounded fine, with a little ſugar; paſs them through a ſieve, and freeze it rich and thick.

No. 160. *Pine Apple Water Ice.*

TAKE two gills of pine apple ſyrup, ſqueeze two lemons in, and add a pint of water; it muſt be rich and freeze thick; if you want to have it to the ſhape of a pine, cloſe it well and cover your ſhape with a ſheet of paper before you put it in the ice; let it lie for one hour covered with the ice and ſalt before you turn it out.

No. 161. *Chocolate Water Ice.*

TAKE three ounces of chocolate, warm it and mix half a gill of ſyrup with a pint of water; mix it well and freeze it thick.

No. 162. *Seville Orange Water Ice.*

TAKE the rind of two Seville oranges off very fine and thin; ſqueeze them into a baſon with one lemon; add two gills of ſyrup and half a pint of water; paſs them through a ſieve and freeze them rich.

No. 163. *China Orange Water Ice.*

RASP one china orange, ſqueeze in three and one lemon, put in two gills of ſyrup and half a pint of water; paſs it and freeze it rich and thick.

No. 164. *Lemon Water Ice.*

RASP one lemon, ſqueeze three, and put in two gills of ſyrup and half a pint of water; paſs it and freeze it rich.

No. 165. *Punch Water Ice.*

PARE the rind very thin off one Seville orange, you are not to raſp it; put your parings into a baſon, ſqueeze in two oranges and one lemon, put in two gills of ſyrup and half a pint of water, mix it and paſs it; freeze it rich, when frozen and mixed well with your ſpoon, put as much rum in as you think will make it agreeable to the palate, but when you put the rum in, take the freezing pot out of the ice while you mix it, which muſt be well done before you put it into the moulds.

No. 166. *Peach Water Ice.*

TAKE a large ſpoonful of peach jam, put it into a baſon with a large handful of bitter almonds pounded fine, one gill of ſyrup, and one pint of water; paſs it and freeze it rich.

No. 167. *Currant Water Ice.*

TAKE a large ſpoonful and a half of currant jelly, put it into a baſon, ſqueeze in two lemons and half a gill of ſyrup and a pint of water; then freeze it rich.

No. 168. *Freſh Currant Water Ice.*

TAKE a pint of currants, paſs them through a ſieve, put in four ounces of powdered ſugar and one pint of water; paſs it and freeze it rich.

No. 169. *Freſh Raſberry Water Ice.*

TAKE half a pottle of raſberries, paſs them through a ſieve, then put in five ounces of powdered ſugar and a pint of water; paſs it and freeze it rich.

No. 170. *Damſon Water Ice.*

TAKE a quarter of a pound of preſerved damſons and break the ſtones, put them into a baſon, ſqueeze in one lemon, add almoſt a pint of water and half a gilll of ſyrup; paſs it through a ſieve and freeze it rich.

No. 171. *Prunello Water Ice.*

PUT two gills of ſyrup into a baſon; ſqueeze in three lemons, half a pint of water,

water, and as much prunello ſpice as will make it palatable; preſs it and freeze it rich.

No. 172. *Black Currant Water Ice.*

TAKE one large ſpoonful of black currant jelly, put it into a baſon; ſqueeze in two lemons, and add a gill of ſyrup and half a pint of water; paſs it and freeze it rich.

No. 173. *Grape Water Ice.*

TAKE two handfuls of elder flowers, put them into a pot, boil a pint of water and pour it over them, cover them cloſe; then take two gills of ſyrup and the juice of three lemons; drain all the water from the flowers, add it to the reſt, making it palatable, paſs it and freeze it; when it is frozen, put it in

the ſhape of a bunch of grapes, cloſe it well and cover the mould with half a ſheet of paper; then put it into the ice and ſalt for one hour before you turn it out.

No. 174. *Cherry Water Ice.*

TAKE a quarter of a pound of preſerved cherries ſweet; pound them in a mortar juſt to break the ſtones; then put them into your baſon, ſqueeze in two lemons, add one gill of ſyrup, a pint of water, and a little cochineal; mix them well together; paſs them, and freeze it rich.

No. 175. *Pear Water Ice.*

SQUEEZE three lemons into a baſon, add two gills of ſyrup, and half a pint of water; raſp four large French pears

pears into it; mix them well and make it palatable, paſs it through a lawn ſieve and freeze it rich; put it into the ſhape of the pear, cover the moulds with paper before you put them in the ice.

No. 176. *Millefruit Water Ice.*

SQUEEZE three lemons into a baſon, add two gills of ſyrup, and half a pint of water; freeze it rich, then cut ſome preſerved orange and lemon peel with a little angelica in ſmall pieces; put them with the ice which muſt be like butter before they are put in; paſs it through a ſieve before you freeze it, or put your ſweetmeats in, then put a little cochineal in, but you are not to mix that much, only to be a little red here and there, as if to run in veins in the ice, but obſerve you do this before you put it in the moulds.

No. 177. *Bergamot Water Ice.*

SQUEEZE three lemons into a baſon, add two gills of ſyrup, half a pint of water and half a tea ſpoonful of eſſence of bergamot, paſs it and freeze it rich before you put it into your moulds.

No. 178. *Cedraty Water Ice.*

TAKE four ounces of eſſence of cedraty, put it into a baſon, ſqueeze in three lemons, and add two gills of ſyrup, and half a pint of water; then paſs it through a ſieve, freeze it rich, and if you would have it in the ſhape of the cedraty, after you have filled your mould, cloſe it well and cover it with half a ſheet of brown paper before you put it in the ice.

No. 179. *Freſh Strawberry Water Ice.*

TAKE half a pottle of ſtrawberries, pick the ſtalks from them, paſs them through a ſieve, put in five ounces of powdered ſugar and one pint of water; paſs it and freeze it rich, if it do not freeze rich put ſome ſyrup in.

FRUITS PRESERVED IN BRANDY.

No. 180. *Apricots, in Brandy.*

GET the beſt apricots you can of the paleſt colour and clear from ſpots, but not too ripe; put them in a pan of water, cover them over with paper and put them over a very ſlow fire; let them ſimmer till you find they grow ſoft; then take out thoſe that grow ſoft; put them in a large tablecloth four or five double, and cover them up cloſe; then have

have ſome of the beſt French brandy, it muſt not be coloured but clear like water, and put ten ounces of powdered ſugar to every quart of brandy; let the ſugar melt, then put your apricots into a glaſs jar, fill it up with your brandy and cover it up very cloſe with leather and bladder, now and then keep filling up your jar with brandy, for the apricots ſuck up a good deal, if you do not cover them cloſe the apricots will loſe their colour.

No. 181. *Peaches, in Brandy.*

GET ſome of the fineſt peaches, free from all ſpot colour, what is called the white heart peach; they come in the laſt in ſeaſon; ſcald them in a ſtew-pan of water, take them out when ſoft and put them in a large tablecloth four or five double; put ten ounces of powdered ſugar

ſugar to every quart of French brandy, white, let your ſugar melt and ſtir it well; put your peaches into a glaſs jar, and pour your brandy over them; cover them very cloſe with leather and bladder, and obſerve to keep your jar filled with brandy.

N. B. Mix your brandy and ſugar before you ſcald your peaches.

No. 182. *Morella Cherries, in Brandy.*

GET ſome of the fineſt morella cherries you can; cut the ſtalks and leaves from them about half an inch long and put them into your glaſs jar; put ten ounces of powdered ſugar to every quart of brandy; when the ſugar is diſſolved pour it over your cherries, cover it cloſe with the leather and bladder, and keep filling it up.

No. 183.

No. 183. *Mogul Plumbs, in Brandy.*

TAKE ſome preſerved, mogul plumbs and drain all the ſyrup from them, put them into your jar, put five ounces of ſugar to every quart of brandy; when the ſugar is melted pour it over your plumbs, and cover it cloſe as before directed.

No. 184. *Green Gages, in Brandy.*

TAKE ſome preſerved, green gages and uſe the ſame method as your laſt receipt directs.

No. 185. *Green Orange Plumbs, in Brandy.*

TAKE ſome peſerved green orange plumbs and uſe the ſame method as before directed.

No. 186.

No. 186. *Grapes, in Brandy.*

TAKE ſome preſerved grapes and uſe the ſame method as before directed.

PRESERVED SWEETMEATS, WET.

No. 187. *Green Apricots, Wet.*

TAKE green apricots when they are the ſize of a ſmall walnut, put them in a bag with a great deal of ſalt, and ſhake them in it juſt for the ſalt to take off the ſilkineſs of the ſkin; then take them out, put them into a large pan with water, place them over a ſlow fire juſt to ſcald them, and when you find they grow ſoft, then have a flat preſerving

pan with a very thin ſyrup boiling in it, but before you put them in, drain the apricots well from the water through a ſieve; when the ſyrup boils put them in, but do not put too many in the pan at a time, only let the ſyrup cover the apricots; but obſerve you do not crowd them in the pan; boil your ſyrup about a quarter of an hour, then take them out, put them in a flat earthen pan and cover them with a ſheet of paper, that no duſt can get in; the next day boil them half an hour, and if you find they look well, drain the ſyrup from them through a ſieve; boil the ſyrup twenty minutes, then put the apricots in again and juſt give them two or three boils; then put them in the flat pan and cover them cloſe with paper, minding to keep them covered with ſyrup as it boils; when your ſyrup is of a fine thickneſs and the apricots look well, put them

into

into your pots and when cold put a little apple jelly over them to cover the tops.

No. 188. *Apricots Ripe, Wet.*

FIRST take a large knife, ſplit the the apricots in half and with a ſmall knife peel them fine, have a preſerving pan on the fire with water boiling, put ſome of the apricots in; when you find they grow ſoft have two baſons of cold water on each hand and put the ſofteſt by themſelves, as thoſe that are broken will ſpoil the reſt; have a preſerving pan on the fire with thin ſyrup boiling, drain all the water from them, and put the hardeſt ones in and let them boil ten minutes, then put them in a flat earthen pan, and cover them with paper; then have another preſerving pan on the fire with ſyrup boiling; put the ſoft ones in and juſt give them a boil or two, then

put them in the ſame pan as the others and cover them the next day; boil the hard ones five minutes, and put them in the ſame pan again, but drain the ſyrup from the ſoft ones; boil it and pour it on them when hot; do the ſame four or five days ſucceſſively, and keep them covered with the ſyrup, then put them in pots, and pour a little apple jelly over the top, and be careful the pots are not in the leaſt damp, for that will make them work and grow ſour.

No. 189. *Preſerved Pine Apple Chips, Wet.*

TAKE the top and ſtalk of the pine apple, chip off the ends of the outſides and the bottoms of them; cut the pine apples in ſlices about the thickneſs of the fifth part of an inch; take an earthen deep pan, and one pound of ſugar;

gar; lay ſome ſugar at the bottom of the pan, then a layer of the pieces of pine, but not one over the other; then put another layer of ſugar pretty deep, then another of pine, then another of ſugar pretty deep, and ſo on till your pan is almoſt full; at the top put a good deal of ſugar pretty deep; cover them up with paper and let them ſtand till you ſee the ſugar is almoſt melted; let them and the ſyrup boil half an hour, then put them in the ſame pan again, the next day give them another boil, and ſo continue eight days, then drain all the ſyrup from them entirely; if the ſyrup is too clodden, juſt dip the chips in a little water; then wipe them and lay them on your ſieve to dry; mind the ſieve is quite dry; as you put them into the ſtove, duſt a little very fine powdered ſugar through a cloth bag over them, put them in the ſtove and let them remain

there till you think they will not give nor be ſtickey; then put them in your drawers or box with clean white paper about them.

No. 190. *Angelica, Wet.*

CUT the ſtalks of the angelica about a foot long, put them in a pan of water and boil them till they are quite ſoft; then ſtring the outſides of them, and put them into a tub of cold water, till they are all done; drain all the water off, lay them in a long earthen pan till it is three parts full, pour ſome boiling ſyrup over them and fill the pan with it, always keeping the angelica covered with ſyrup, and let it ſtand till next day; there muſt be a hole in the ſide of the pan towards the bottom that you may always drain the ſyrup from the angelica without diſturbing it; boil the ſyrup, put it to the angelica for eight or nine days ſuc-

ſucceſſively, and let it remain in the ſame pan for uſe.

No. 191. *Barberries in Sprigs, Wet.*

CUT the ſides of the barberries open, take the ſtones out of them, tie ſix bunches to a piece of wood about an inch long and about the ſixth part of an inch wide, wind them on with red thread; put your barberries in bunches on a ſieve, and have a preſerving pan with ſugar, and boil the ſyrup half an hour; put the barberries in the ſyrup, boil them and ſkim them with paper, give ſix or ſeven boils, always get the ſcum clean off; put them in a flat earthen pan and cover them with paper; thoſe tied on a ſtick are called bunches, but what you would wiſh in ſprigs muſt not be tied to a ſtick, you may put them in pots as other ſweetmeats.

No. 192. *Raſberries Whole, Wet.*

TAKE ſome of the fineſt raſberries you can get, then with a large pin pick the largeſt and dryeſt; juſt cover the bottom of a ſieve with them; put a preſerving pan on the fire with ſyrup in it, boil the ſyrup ten minutes, then put the raſberries in, let them boil, and ſkim them as they boil with whitiſh brown paper; ten or twelve boils are ſufficient, and of all things obſerve that the pots are quite dry before you put your raſberries in, for if they are the leaſt damp it will ſpoil your fruit; the next day cover them with apple jelly and let them ſtand in the pots two days before you tie them up.

No. 193.

No. 193. *Currants in Bunches Whole, Wet.*

TAKE ſome of the beſt currants you can get; ſtone them with a pin and cut them as little as you poſſibly can; take a ſmall piece of ſtick, tie about ſix bunches to this ſtick with thread, and lay them on a ſieve; have your preſerving pan on the fire with your ſyrup in it, boil the ſyrup about twenty minutes on a briſk fire; put your currants in bunches into the ſyrup; only cover the bottom of the pan with them, nor put too many in; let them have five or ſix boils, and take the ſcum off, with paper; put them in your pots; when cold put ſome apple jelly over the top of them and mind your pots are very dry as before directed.

No. 194. *Cedraties Whole, Wet.*

GET the cedraties at the Italian warehouſe; make a hole through the middle of them at the thick end; put them in a large preſerving pan with water and boil them one hour and a half, then drain all the water from them, ſet them up end ways to drain the water out of the ends; boil ſome ſyrup in a large preſerving pan twenty minutes, then put the cedraties into a large earthen deep pan, pour the ſyrup over them and let them ſtand two days before you meddle with them, then boil them with ſyrup half an hour; (do not let them be too ſoft) put them into the pan and cover them with paper; the next day drain the ſyrup from them, boil and pour it on them again and repeat it ſo for ten days, always keeping them covered with ſyrup; thoſe done in quarters are done

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the ſame way only cut long ways before you firſt boil them; when done put them into your pots, and when cold cover them with apple jelly; take care your pots are dry.

No. 195. *Cherries Sweet, in Syrup.*

LET your cherries be the beſt Kentiſh you can get, ſtone them, put them into a tub with boiling hot ſyrup over them, and cover them till the next day; then boil and put them in the tub again, the next day boil them ſoftly twenty minutes and put them into the tub again, continue this for eight days; then make a thick ſyrup for them, put them into it, then in an earthen pan or pot; put ſome apple jelly over the tops and brandy papers over them; if you want to dry ſweet cherries, put them into your preſerving pan, warm them and drain them

them well from the ſyrup through a ſieve; put them into the hot ſtove and ſhift the ſieve every day till they are dry; then put them into your boxes. Whole cherries are preſerved the ſame way as thoſe, only you leave the ſtones in and the ſtalks on them.

No. 196. *Cherries not Sweet, Wet, or Dry.*

LET your cherries be the beſt Kentiſh you can get, and ſtone them in this manner; cut a quill as if you were going to make a tooth pick, only make the end of it round, take hold of the cherry, thruſt the quill down cloſe to the top of the cherry, holding the ſtalk at the ſame time that you pull, then the ſtone will come out without tearing the cherry to pieces, which otherwiſe it would do; when you have done ſo to all the

the cherries, put them into a tub, and put a large quantity of powdered ſugar over them, ſo as to put layers of ſugar, and layers of cherries till the tub is full; let them ſtand two or three days till you find all the ſugar is melted, amongſt the juice of the cherries; then let them have one or two boils, pour them into the tub again, and let them ſtand till the next day; repeat the ſame four or five days ſucceſſively; the laſt time pour what you want to dry on a ſieve, and when they are all well drained, have ſieves enough to put them on, then put them on the bottom of a ſieve only juſt to cover the bottom; let your ſtove be very hot; put them in, changing them every day, and turn the cherries, they will dry the better, then paper your box, and put them in; thoſe you would wiſh wet, put them in pots as before directed.

No. 197.

No. 197. *Cucumbers in Girkins, Wet.*

LET your cucumbers be clear, and free from all ſpots, put them in ſalt and water, let them ſtand two or three days, then take them out and drain them well; put them in another pan of water, ſcald them, put them in a tub, and let them ſtand all night; then drain the water from them, put them into a pan of water, and to every two quarts of water put half a pint of ſyrup; put them in, and let them boil over a ſlow fire five minutes; put them in the tub again, and let them ſtand till the next day; then boil them again, drain that ſyrup from them, and have a clean pan with the ſyrup of a proper thickneſs; let it boil, put the cucumbers into it, and let them boil gently for a quarter of an hour; then put them into a flat brown pan, and cover them; let them ſtand

two

two days, then drain the ſyrup from them; boil the ſyrup one minute, and pour it over them; the next day boil them and the ſyrup together three or four minutes and repeat the ſame for five days; then put them in the pots or in a cream pan, and cover them up.

N. B. Always obſerve to let your preſerved fruits ſtand two or three days before you put them up.

No. 198. *Comport Golden Pippins, Wet.*

LET your golden pippins be the largeſt and ſoundeſt you can get; pare them very fine and clean, bore a hole through them large enough to put your little finger through; put ſome very fine ſyrup rather thin in a preſerving pan, peel ſome lemons very fine, and put the peel in the ſyrup, which muſt be thinner than any thin ſyrup in any former

mer ingredients; put your apples in and let them ſimmer over the fire very gently three quarters of an hour; then take them off and when cold they are done, then put them in your coſitter for table.

N. B. This is a quick way when you want a comport in a hurry.

No. 199. *Comport French Pears, White, Wet.*

LET your pears be large and ſound; cut them into quarters long ways; put them in a pan of water, and over the fire which muſt be ſlow; let them ſimmer three quarters of an hour very ſlowly; then put ſome lemon peel in a pan of thin ſyrup; drain all the water from them; when your ſyrup boils, put them in and give them five or ſix boils; then put them in an earthen flat pan, and the next day boil them again, till you think the

the ſyrup is got well into them, then keep them in the brown pan for uſe.

No. 200. *Comport French Pears, Red, Wet.*

LET your pears be large and ſound; pare and cut them in quarters; prepare them as in the former receipt, only put ſome cochineal in to colour them, while they are ſimmering over the fire; put it in by degrees, till you ſee it becomes a fine red.

No. 201. *Damſons Whole, Wet.*

GET ſome of the largeſt and beſt damſons, and prick them with a pin at each end, boiling ſome ſyrup on a briſk fire, in your preſerving pan for a quarter of an hour; then put your damſons in, and boil them twenty minutes; put

them in an earthen pan, cover them up with paper, and ſkim them as they boil quite clean; put them into your pan; the next day ſtrain the ſyrup from them, and let it have a good boil; then put the damſons into the pots, and when cold put ſome apple jelly over them.

No. 202. *Grapes in Bunches, Wet.*

STONE your grapes with a large pin, have a large preſerving pan with water in it, put half an ounce of ſalt in with the water when cold, and put a ſheet of paper over them in the water; let them ſimmer over a ſlow fire about half an hour; let them ſtand till cold, put them into a brown pan or a little tub with ſome water till the next day, then draw all the water from them; have ſome thin ſyrup boiling on the fire, put the grapes into it, and when they are in,

let

let them boil five minutes; then take them off, put them into an earthen pan, and cover them with paper; the next day drain the ſyrup from them, and boil the ſyrup a quarter of an hour; then put the grapes in five minutes; repeat the ſame next day, till the ſyrup comes to a proper thickneſs, and the grapes look well, but be careful to have ſyrup enough to cover them.

No. 203. *Gooſeberries in the Form of Hops, Wet.*

GET the fineſt green gooſeberries you can, cut them into quarters, and take the ſeeds out of them; take a needle and white thread, make a knot at the end, take hold of one of theſe gooſeberries that you have cut, and puſh the needle through the end of the gooſeberry that is ſplit, take another and do the

ſame, and make it go part of it into the other gooſeberry, and do ſo till you have got eight on; then you will find they will be in the form of a green hop; when you have finiſhed your hop, faſten the ends of the thread; put them into a pan of water, ſcald them, and put them into a tub with their own liquor, that you have ſcalded them in; let them lie in the tub, three or four days, till they begin to grow ſour and ferment; then put them into ſome freſh water over the fire till they become hot, but not to boil, obſerve to put a little ſugar into the water, and they will green; drain all that away from the hops and lay the hops regularly in an earthen pan; boil ſome thin ſyrup and put over them; give them a boil once a day, till you think they are done, and keep them in an earthen pan, till you want to dry them.

No. 204.

No. 204. *Green Gooſeberries, Wet.*

LET your gooſeberries be the largeſt and fineſt you can get, put them over the fire to ſcald, but do not let them boil, put them into a tub and let them ſtand three days; then drain all the liquor from them, put them into another pan with water, and a little ſyrup with the water; let them be over the fire till they are warm, but not to boil only juſt to come green; the next day ſtrain all the liquor from them, put the gooſeberries, into an earthen pan, and pour ſome thin ſyrup over them boiling hot; repeat it once a day for ſix days; make the ſyrup come thicker by degrees, and then put them into the pots.

No. 205. *Lemons Whole, Wet.*

GET ſome large clear lemons that have no ſpots, carve the outſide of them with a knife as you like; ſcoop a hole at the ſtalk of them, that you may put your little finger in, that the ſyrup may penetrate the inſide; have a large preſerving pan with water, put the lemons into the water, cover them with paper, and let them boil gently, till you find them grow tender; then have ſome thin ſyrup, boiling on the fire, drain all the water from the lemons quite dry; put the lemons into a ſmall tub, pour the ſyrup over them, and cover them with paper; let them ſtand till the next day, then drain the ſyrup from the lemons, and boil it a quarter of an hour; then put the lemons into the tub again, pour the ſyrup over them, and let them ſtand till the next day; then boil the lemons

and

and ſyrup together for twenty minutes; put them into the tub again, keep the lemons covered with ſyrup, and if you find it ſhrink, put more ſyrup to it the next day; repeat the ſame boiling, and when you find the ſyrup has penetrated the lemons, and they are clear, take a clean large preſerving pan with more ſyrup, and boil it till it is pretty thick; drain the old ſyrup from the lemons, put them into the tub, pour the other ſyrup that is boiling over them, and let them ſtand three or four days before you look at them, then if you find they have not ſucked in the ſyrup enough, you may drain the ſyrup from them, and give them another boil for a quarter of an hour; pour it boiling over them, and always keep them in a flat earthen pan.

No. 206. *Seville Oranges Whole, Wet.*

TAKE ſome of the largeſt Seville oranges you can get, and very clear from all ſpots; carve the outſides of them in flowers or according to your own fancy; bore a hole at the ſtalk end of them, about the ſize of half your little finger; put them into cold water, for where you have carved them the rind will turn black; let them be in cold water about four or five hours; then put them on the fire in a large copper pan, and boil them ſlowly about four hours; then take them out of the water and turn them with the end that has the hole undermoſt upon a ſieve, that all the water may drain out of them; let ſome thin ſyrup boil a quarter of an hour in another pan, put the oranges in and boil them ten minutes; then put them in a ſmall tub, pour the ſyrup over them

them and cover them with paper; the next day boil the oranges and ſyrup together a quarter of an hour on a briſk fire; put them into the tub again, and let them ſtand till next day; then drain the ſyrup from them and boil it twenty minutes, obſerving to keep them well covered in the ſyrup; continually boiling your ſyrup, and puting it over the oranges for ſix or eight days till you find they are tender, and have taken the ſyrup; let them ſtand five or ſix days in the ſyrup, give the ſyrup five or ſix boils again, and pour it over the oranges into a large flat earthen pan, in which keep them for uſe.

No. 207. *Orange Peels, Wet.*

GET ſome of the fineſt Seville orange peels clean from ſpots; put them into a copper pan, if you have a great num-

ber

ber to do, and boil them two hours; ſcrape the inſide of them clean, that none of the pith remains; place the peels one in another round a ſmall tub, till the tub is almoſt full; pour a great deal of ſyrup over them till they are covered; let them ſtand two or three days before you touch them; make a hole at the bottom of the tub, drain the ſyrup from the peels, boil and pour it over them; let them ſtand for two days, then boil your ſyrup again, and let them ſtand for four or five days running; then drain all the ſyrup from them, and pour it when boiling on them again; let them remain in the tub till you are going to candy them, then take them out, and waſh them when you want them.

N. B. Obſerve to keep them well covered with the ſyrup.

No. 208.

No. 208. *Orange Chips, Wet.*

TAKE ſome Seville orange peels, cut a bung or piece of cork round, ſo that it will go into the orange; with a ſharp pen-knife pare them round, which we call turning, and cut your chips about the third part of an inch long; and partly the ſame thickneſs; put them into a pan of water, and boil them gently over the fire one hour and a half; have another pan with ſyrup boiling; drain all the water from the chips, put them into the ſyrup and boil them for a quarter of an hour; then put them into a large earthen pan, or a ſmall tub, cover them, and let them ſtand till next day; then boil them again with the ſyrup a quarter of an hour; put them into the tub again, repeat this for four or five times; then put them into a large pan, not into pots, cover them well

well with a ſyrup, and keep them for uſe.

No. 209. *Lemon Chips, Wet.*

TAKE ſome fine lemon peels, pare off all the rind with a knife, cut it all into pieces if you can about a quarter of an inch wide; put them into a cabbage net, and into a preſerving pan with water; boil them quite tender, then have another pan with ſyrup boiling, and when the chips are boiled enough in the water, take them out of the net and put them into the boiling ſyrup.

N. B. Let them be well drained before you put them into the ſyrup, and let them boil a quarter of an hour; then put them into a large earthen pan and let them ſtand till next day; then drain the ſyrup from them and boil it ten minutes, and pour it over them; cover them

them till the next day, then boil the chips and ſyrup together twenty minutes, and put them into the tub again; keep them covered with the ſyrup, and when you think it is well ſoaked in them, boil them all together; put them into your tub, cover them well with ſyrup and keep them in the tub till you want to candy.

No. 210. *Lemon Peels, Wet.*

TAKE the largeſt and cleareſt lemon peels you can get; and throw into a large preſerving pan with water; let them boil till you find them quite ſoft and tender, then take them one at a time out of the water, and with a table ſpoon take all the pith out of the inſide clean from them; throw them into a tub of cold water as you do them; let them ſtand in the water four or five days

then

then put your lemon peels one within the other, and place them round a large deep tub; have a large preſerving pan of ſyrup boiling over the fire, pour ſome of the ſyrup over them, and cover the tub; let them ſtand two days and bore a hole at the bottom of the tub to let the ſyrup out; boil the ſyrup three or four minutes, pour it over the peels again and keep them always well covered with ſyrup: repeat boiling the ſyrup in this manner for eight or ten days; then keep them in the ſyrup in the tub till you want to candy them.

No. 211. *Pears, Wet.*

GET ſome baking pears that are of a very hard nature, put the pears in a large preſerving pan with water; let them ſimmer over the fire till you find them rather ſoft; take them out of the boiling

boiling water with a ſkimmer, and put them into a baſon with cold water; pare them in this manner, firſt cut off the end of the pear, then hold the ſtalk end in your hand, and bring your knife down the ſkin ſtraight, ſo as to make the ſkin come off in five pieces all round the pear; throw them into another baſon with cold water; have the preſerving pan with the ſyrup in it, let the ſyrup boil ten minutes; then put the pears in; but firſt drain the water well from them, let them boil in the ſyrup again about ten minutes, ſkim it with paper, boil them in the ſame manner ſix days, draining the ſyrup off the paper every time till the ſyrup is of a fine thickneſs; let them remain in this ſyrup till you want to candy them.

No. 212

No. 212. *Green Orange Plumbs, Wet.*

LET your plumbs be the ſoundeſt and beſt you can get, prick them with a fork and put them into cold water; have a very thin ſyrup, ſo thin as to be hardly ſweet; ſcald them in it and let them have but one gentle boil; put them in an earthen pan, let them ſtand till the next day, then drain all the ſyrup from them, boil and pour it over them; repeat the ſame eight or nine days ſucceſſively, then let them have a gentle boil and put them into your pots, obſerve that your pots are not the leaſt damp; put ſome apple jelly over them when cold; let it be three days before you tie them up, and keep them and all other ſweetmeats in a dry place.

No. 213.

No. 213. *Mogul Plumbs, Wet.*

TAKE the largeſt mogul plumbs you can get with clear ſkins, prick them with a fork about ten or a dozen times, moſtly about the ſtalk; throw them into cold water, otherwiſe they will turn black where you have pricked them, put them over the fire juſt to ſcald them, have a pan half full of boiling ſyrup, drain all the plumbs from the water through a ſieve and put them into the ſyrup, do not put too many in, only juſt to cover the bottom of the pan; boil the plumbs and the ſyrup ten minutes, then put them into a flat earthen pan and cover them with paper; the next day drain the ſyrup from them through a ſieve, let the ſyrup boil, put the plumbs in it and let them boil together; put them into the ſame pan and repeat the ſame five or ſix days; it is beſt to

keep theſe plumbs in a flat earthen pan till you want to dry any of them.

No. 214. *Pine Apples, Whole, Wet.*

TAKE the pine apple, chip off all the ſmall pieces of leaves from the bottom of every pine, take the top and ſtalk, and have a preſerving pan on the fire with water, and to every two quarts of water put half a pint of ſyrup to it, ſo as to make it very fine thin ſyrup, and only juſt ſweet; be ſure that it boils before you put the pines in and let them ſimmer an hour over the fire; the next day let them boil gently another hour; take them off and cover them carefully, the next day let them boil gently about half an hour; put more ſyrup as thick as you uſe to other fruits, the next day drain this ſyrup off and boil it, repeating the ſame ſeven or eight days; then put them

them into an earthen pan, and cover them up very carefully from any duſt and be very careful that your pans are very dry.

No. 215. *A Small Yellow Plumb, Wet.*

LET your plumbs be clear from ſpots, run a fork in once at each end and no more, you muſt not have the plumbs too ripe, put them in water as you prick them; boil a pan of ſyrup ten minutes; drain all the water from the plumbs and put them in the ſyrup; boil and ſkim them, repeat the ſame four or five days; then put them carefully into pots, mind you do not break them for they are very tender, and take care your pots are very dry; let them ſtand two days before you put them by; cut ſmall pieces of writing paper, dip them in brandy and put it over your fruit in

every pot, this ſhould be done to all fruits, it muſt be put cloſe that no air can get in, then another paper over that; tie them up.

No. 216. *Strawberries, Whole, Wet.*

OBSERVE to get the ſtrawberries for this purpoſe in very fine dry weather, *viz.* that if it has not rained for three or four days, pick the largeſt and fineſt you can get; put ſome ſyrup into a preſerving pan, boil it over a briſk fire for half an hour and put your ſtrawberries in while it boils, do not put many into the pan, only one ſtrawberry deep; let them boil twenty minutes and take off all the ſcum with paper very carefully; if you find they are like to break take them off immediately and put them into your pots, when cold put apple jelly

jelly over, and be very careful that your pots are not the leaſt damp.

No. 217. *Apricot Chips, Wet.*

TAKE the chips that you cut off the apricots, and ſome powdered ſugar; take a brown pan, lay a layer of chips and then a layer of ſugar over them, and ſo on till your pan is full; let them ſtand till the ſugar is all melted, boil them and put them into the pan again; boil them the next day, and ſo repeat the boiling them ten or eleven days ſucceſſively; then have a proper ſyrup and put them in a brown pan till you want to dry them.

No. 218. *Green Gages, Wet.*

LET your green gages be very ſound, prick them with a fork ſix or

ſeven times or more about the ſtalks; put them into cold water, or elſe they will turn black; ſcald them, and have another preſerving pan with boiling ſyrup; drain the water from the gages and put them into a deep earthen pan; place them regularly and pour your boiling ſyrup over them; let them ſtand till next day, then drain all the ſyrup from them; boil it again, and put it over them; repeat ſo for ſeven or eight days, then take another flat earthen pan, drain the ſyrup from them, place your gages in this pan; boil ſome freſh ſyrup for half an hour and pour it over them, cover them up till you want them; you may put ſome into pots if you like.

DRIED

DRIED FRUITS.

No. 219. *Damſons, Dried.*

TAKE damſons that you have preſerved, drain all the ſyrup from them, cover the bottoms of the ſieves and put them in your ſtoves which muſt be hot, change the ſieves every day till they are dry, and as you change the ſieves turn your damſons, and when they are not ſticky nor likely to give, take them out and paper a box and put them in, and lay a paper between every layer of damſons.

No. 220. *Mogul Plumbs, Dried.*

TAKE mogul plumbs that you have preſerved, drain all the ſyrup from them, waſh them in a baſon of water and lay them on a ſieve; put them into the ſtove which muſt be pretty hot, turn them next day on another ſieve, and let them ſtand in the ſtove two or three days; then put them in your box papered, and lay a ſheet of paper between every layer of plumbs.

No. 221. *Green Orange Plumbs, Dried.*

TAKE green orange plumbs that you have preſerved, drain all the ſyrup from them, waſh them in a baſon of water, put them on ſieves and into the ſtove; change the ſieves and turn them every day on clean ſieves; put them in your

your box, and uſe the ſame care and method as before directed.

No. 222. *Green Gages, Dried*

TAKE preſerved green gages, put them over the fire to warm, drain all the ſyrup from them, put them on the ſieves and into the ſtove; change them every day and turn them, elſe they will ſtick; let them be in three days, and then put them in the boxes as before directed.

No. 223. *Pears Candied, or Dried.*

TAKE the pears out of the ſyrup, and put them on wires or a large ſieve, drain all the ſyrup from them, waſh them in warm water to get the ſyrup off them, drain them quite dry; then have a pan of ſyrup on the fire a boiling, and

let

let it boil till it comes to blow, take the pan off the fire, and take a ſpoon and rub it on the ſides of the pan till you ſee it turn white; then put your pears in and take them out, put them on a wire, and let them ſtand till cold, then put them in your box.

No. 224. *Cherries, Sweet, Dried.*

TAKE your cherries and ſyrup, warm them over the fire, drain all the ſyrup from them, put them on the back of the ſieves juſt to cover the bottoms; put them into the ſtove the next day, change the ſieve, put them in the ſtove again and let them ſtand three or four days in the ſtove; let them be well dried before you put them in your boxes, for if they are not they will grow ſour and be full of maggots; paper them as before directed.

No. 225.

No. 225. *Cherries, not Sweet, Dried.*

TAKE the cherries that you preſerved not ſweet, warm them, put them on your ſieves and let all the juice run from them; then while hot put them on the ſieves, change them every day and let them be in the ſtove four or five days, afterwards move them about in the ſieves till they are thoroughly dry, then paper your boxes as before directed.

No. 226. *Apricot Chips, Dried.*

TAKE your apricot chips, put them over the fire to be warm and drain all the ſyrup from them; then make the chips the ſize you pleaſe, put them on the ſieve as you make them, duſt ſome ſugar over them through a bag, and put them in the ſtove; let them be there two days, changing the ſieves once or they

they will ſtick; when dry, paper and put them into your boxes.

No. 227. *Orange or Lemon Chips, Candied or Dried.*

TAKE your preſerved orange or lemon chips, waſh them from the ſyrup with warm water, and the ſyrup you drain from them boil till it comes to blow; put the chips in and rub the ſugar at the ſides with the ſpoon all round till you ſee the ſyrup all candy; then take the chips out with two forks, and put them on a wire for the ſugar to drain off; let them ſtand till cold, and then put them in your boxes as before.

No. 228. *Angelica Knots, Dried.*

TAKE ſtalks of preſerved angelica, take them out of your pan, waſh all the ſyrup

ſyrup from them with warm water, cut them in ſlips about a quarter of an inch long, and the length of the angelica when firſt preſerved; double them into whatever form you like, and if you can, tie them up in the form of a true lover's knot; put them on ſieves and into the ſtove, let them ſtand till they are quite dry and ready to be candied.

No. 229. *Barberries in Bunches, Dried.*

TAKE ſome preſerved barberry bunches, put them over the fire to warm, then on a ſieve, let all the ſyrup drain well from them, then have your ſieves ready and put them on; duſt ſome powdered ſugar over them through a bag; put them in the ſtove and let them remain there till they are quite dry, changing your ſieves and turning the bunches; they muſt ſtand in the ſtove four

four days; paper your box and put them in as before directed.

N. B. The above method, does for currants.

No. 230. *Lemon Peels, Candied or Dried.*

TAKE ſome preſerved lemon peels, waſh them in warm water and put them on a ſieve to drain; boil ſome ſyrup on the fire till it comes to blow, and put your peels in; as ſoon as they are covered with ſugar take them out again, put them on wires for all the ſugar to drop through; then let them ſtand till cold and put them in your boxes.

N. B. Do orange peel in the ſame manner.

No. 231. *Cucumbers, Dried.*

TAKE ſome preſerved cucumbers, waſh all the ſyrup from them, put them on your ſieves to drain, then into your ſtove to dry, one day is enough for them to dry; afterwards put them in your boxes as before directed.

No. 232. *Green Apricots, Dried.*

TAKE ſome preſerved green apricots, waſh them in a little warm water, put them on your ſieves into a hot ſtove, changing your ſieves every day; let them remain two or three days in the ſtove until they are well dried, then put them into your boxes papered, and cover them as before directed.

No. 233. *Apricots full Grown, Dried.*

TAKE your apricots full grown that you have preſerved whole, or thoſe in halves; waſh them in warm water, put them on ſieves regularly, not to let them touch one another; put them into a hot ſtove for two or three days, changing the ſieves every day; when dry put them into your boxes.

No. 234. *Grapes in Bunches, Dried.*

TAKE ſome preſerved grapes, waſh them with warm water, put them on your ſieves, and into a hot ſtove, keep turning of them every day, changing your ſieves; when well dried put them into your boxes.

No. 235. *Pine Apple Chips, Dried.*

TAKE your ſlices of pine apples that you have in ſyrup, and waſh them in warm water, then put them on your ſieves in ſuch a manner that they do not touch each other, then take ſome fine powdered ſugar, put it into a fine linen bag and juſt ſhake it over them; keep turning of them every day for three or four days in a hot ſtove; when dry put them into your papered box with writing paper between every layer.

No. 236. *Cedraties, Whole, or in Quarters, Dried.*

TAKE your preſerved cedraties either whole or in quarters, waſh them in a little warm water; boil ſome ſyrup in another pan till it comes to a blow; take

a large ſpoon and rub it well to the ſides of the pan till it comes white; dip your cedraties in, take them out and put them on your wires over another pan; let them drain well, then put them into a hot ſtove on the wires for one day, till the candy dries all round them; when well dried put them into your boxes as before directed.

No. 237. *Paſte Knots, Red or White.*

PARE ſome large apples, and cut them into a preſerving pan, with juſt water enough to come up to the top of the apples; let them boil till they come to marmalade, then paſs it through a ſieve into a flat brown pan; take ſome cochineal and mix it with the apples to make them a fine colour; have another preſerving pan with as much ſyrup in it as

as you have got apples, and boil the ſyrup until it comes to blow; take the ſyrup off the fire and mix the apples with it in the pan; have ſheets or plates made of pewter, about a foot and a half long and about ten inches wide, with edges turned about the eighth part of an inch to prevent the paſte from falling or running off; cover your plates with your paſte and put it into your ſtove, which muſt be hot; let them remain till next day, then take another pewter ſheet and with a knife cut the paſte round the edges, and acroſs the plates ſcores about a quarter of an inch wide; then pull it off, and if it comes off eaſy it is dried enough; when you have got it off in long ſtrings, try to make them into knots according to your fancy; put them on the other plate, then into the ſtove, and let them ſtand in the ſtove two days;

then take them out; when they are cold put them into papered boxes, and let them remain there until you want to candy them.

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